

SUPPER DINNER MENU

Hors d'Oeuvres

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| Baby potatoes baked in aromatic salt | 4 | French ham and butter tartine | 4 |
| Beets a la Grecque with arugula | 4 | Charred squid with lemongrass | 5 |
| Mushroom and aged chevre tartine | 5 | Smoked duck and pear jam tartine | 6 |
| Artichoke and cauliflower fritters | 5 | Boneless Moroccan chicken wings | 6 |
| | | Crisp semolina dumplings w/ bacon | 5 |

Plates

All plates are slightly larger than an appetizer and smaller than a main course.

Please feel free to construct your meal with as many choices as you like and in any order you prefer. We suggest three plates for your Supper.

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| Carrot and Tangerine Soup with coconut marshmallow and Japanese mint | 7 | Sea Scallops with uni butter, stuffed romaine and Japanese mint | 17 |
| Mache Salad with spring beans, onion confit and aged chevre | 10 | Ocean Trout Poached in Black Olive Oil
with celery root, asparagus, and watercress | 17 |
| Warm Vegetable Salad with curry leaf dressing, apple and ginger | 11 | Halibut Fillet with tomato - eggplant compote, apricot and mustard greens | 18 |
| Charcuterie: chorizo, Serrano ham, pork rillettes
and duck prosciutto with our preserves | 15 | Slow Roasted Chicken Breast
with leek confit, mushrooms and grain mustard sauce | 18 |
| Housemade Cappellini with sautéed wild spring onions and pancetta | 14 | Berkshire Pork Belly with lentils and red wine miso poached pear | 19 |
| Pan Roasted Skate with shellfish, cranberry beans,
almond aioli and green tapenade | 16 | Moulard Duck Breast with spiced carrots and beet date puree | 19 |
| White Tuna Sashimi with melon, ginger and kalamansi lime | 16 | Braised Veal Short Rib with peas and shiitake mushrooms | 20 |

Cheese: Our daily selection with accompaniments and housebaked crackers 3 cheeses, 11 full board, 18

Large Plate with spring vegetables and pommes puree

Braised Beef Brisket 27 **Roasted Leg of Lamb** 26

Executive Chef, Proprietor: **Mitch Prensky** • Chef De Cuisine: **Brinn Sinnott**

Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.