

FIRST COURSES

Spinach Salad
Charred Parsnips and Orange Vinaigrette
12

Marinated Scallops
Pickled Swiss Chard and Aji Dulce Peppers
15

Calamari & Carrot Salad
Toasted Pine Nuts and Preserved Lemon Vinaigrette
14

Smoked Trout
Cippollini Purée and Pickled Onion Vinaigrette
14

Lamb Pappardelle
Olives, Lemon Confit and Swiss Chard
15/21

Warm Maine Crab
Egg Crêpe and Carrots
14

Shrimp Salad
Carrots, Sunchokes and Apple Cider Vinaigrette
14

Three Bean Cassoulet
Venison Sausage, Pancetta and Black Kale
16

Warm Salad of Vegetables and Black Lentils
13

Celery Root Soup
Brussels Sprouts and Fried Oyster
11

SECOND COURSES

Sea Bass
Spaghetti Squash, Walnuts and Sherry Sauce
22

Lightly Smoked Arctic Char
Savoy Cabbage, Sunchokes and Mussels
24

Sea Bream
Aji Dulce Pepper Broth, Salsify, Mussels and Lobster
24

Pasture Raised Chicken
Carrots and Brussels Sprouts
22

Pork Croquette
Potato Purée and Bitter Greens
18

Braised Shoulder of Lamb
Heirloom Beans, Black Olives and Parsnips
24

Roasted Hanger Steak
Black Kale, Rutabaga and Spaetzle
25

EXECUTIVE CHEF MICHAEL ANTHONY