

DINNER

CHATHAM OYSTERS

jonah crab mignonette.

BLACK RIVER OCIETRA CAVIAR

johnny cake. smoked maple. chive. 30 supp.

CAPE COD LITTLNECKS

whiskey aspic. pickled mushroom. chive.

WILD JUMBO SHRIMP

classic cocktail sauce.

YELLOWFIN TUNA

preserved chili. pickled blueberry. peach condiment.

TARTARE OF DRY AGED BEEF

spring onion. smoked chatham oyster. ancient grains.

LOBSTER "LOUIE"

charred avocado. gem lettuce. quail egg.

HUDSON VALLEY FOIE GRAS

english peas. white chocolate. macadamia. 10 supp.

CHATHAM OYSTERS KILPATRICK

house cured pork jowl. maple worcestershire. chive.

EARLY SEASON TOMATOES

sweet corn. bluebird blue cheese. young fennel.

SEARED NATIVE SCALLOPS

green garlic. red grapes. cucumber. crispy potato.

ROASTED QUAIL

summer corn. morel mushroom. pickled cherry.

LOBSTER TAIL "NEWBURG"

zucchini. crispy sweetbreads. hen egg emulsion. 20 supp.

LOCAL SOLE "VERONIQUE"

kohlrabi. grapes. verjus-seaweed butter.

PAN ROASTED MONKFISH

country ham. shishito pepper. jonah crab bisque.

BRASSICAS *a'la* MOROCCO

herb labne. chickpea bisteeya. warm spices.

NATIVE DUCKLING *à l'ORANGE*

dirty rice. baby turnip. foie gras jus.

JAPANESE WAGYU BEEF

single malt scotch. mvm shiitake. farm green garlic. 80 supp.

DRY AGED PRIME BEEF

grilled alliums. potato croquette. red wine sauce.

CERVENA VENISON

fava bean. black truffle pavé. preserved ramps.

"NEW ENGLAND CHEESE"

local artisanal cheeses & garnishes 10 supp.

BLACK FOREST

flourless chocolate cake. amarena cherry. vanilla bean.

BANANA CREAM PIE

caramel custard & caramelized banana ice cream.

BERRY TRIFLE

yogurt pound cake. jasmine tea. strawberry.

LEMON MERINGUE

meyer lemon jam. burnt meringue. graham cracker.

THREE COURSE 85

FOUR COURSE 110

FIVE COURSE 125