

DINNER

NATIVE OYSTERS

"jonah crab mignonette".

CALIFORNIA WHITE STURGEON CAVIAR

egg salad. pickled ramp. toasted brioche. 30 supp.

CAPE COD LITTLNECKS

whiskey aspic. pickled mushroom. chive.

NATIVE LOBSTER COCKTAIL

classic garnishes. 30 supp.

BLOOMSDALE SPINACH & PRESERVED TRUFFLE SALAD

fiddlehead tomme. crispy potato. champagne vinaigrette. 10 supp.

BLUE CRAB "LOUIE"

compressed cucumber. charred avocado. farm sprouts.

FOIE GRAS GANACHE

english peas. pistachio. boston brown bread. 10 supp.

CHATHAM GOLDEN GORILLA OYSTER

artichoke. parmesan. braised bloomsdale spinach.

WILD MUSHROOM TARTLETTE

bronze fennel. toasted black walnut. aged sherry.

SEARED NATIVE SCALLOPS

acquerello rice. preserved truffle. toasted parmesan.

LOBSTER TAIL "NEUBURG"

hen of the woods. crispy sweetbreads. asparagus. 20 supp.

LOCAL SOLE "VERONIQUE"

native scallop mousse. spring radish. verjus-seaweed butter.

BRASSICAS a'la MOROCCO

cashew "labne". chickpea bisteeya. warm spices.

CRAB CRUSTED MONKFISH

country ham. spring pea sald. jonah crab bisque.

BUTTERMILK FRIED QUAIL

celeriac. bibb lettuce. house worchestershire vinaigrette.

NATIVE DUCKLING à l'ORANGE

"dirty rice". wintered carrot. foie gras jus.

JAPANESE WAGYU RIBEYE

fermented chili. wild mushroom. crispy brassicas. 80 supp.

AMERICAN WAGYU STRIPLOIN

grilled alliums. potato croquette. red wine sauce.

MILK BRAISED WILD BOAR

anson mills polenta. granny smith apple. marinated chicories.

NEW ENGLAND CHEESES

local artisanal cheeses & garnishes. 10 supp.

BLACK FOREST

flourless chocolate cake. amarena cherries. frozen yogurt.

VANILLA BLACK SESAME CHIBOUSTE

black sesame financier. chèvre. caramel tuile. concord grape.

GINGER CRÈME CARAMEL

oat clusters. cassis gel. pear cassis sorbet.

PUMPKIN CUSTARD NAPOLEON

cranberry bourbon sauce. caramelized pepitas. spice crisp.

THREE COURSE 85

FOUR COURSE 110

FIVE COURSE 125