



3-Course Farm-to-Sea Menu \$95

*\$10 of every dinner sold will be donated to the
Cape Cod Commercial Fishermen's Alliance*

APPETIZER

Crispy Chatham Oysters

Buttermilk | Ramp Pesto | Pickled Farm Turnip

Local Lobster Salad

Old Bay Brioche | Crème Fraiche | Avocado | Meyer Lemon | Chive | Roe

ENTRÉE

Citrus Poached Arctic Char

Squash | Fiddlehead | Jerusalem Artichoke | Beurre Blanc

Pheasant Roulade

Mushroom Duxelle | Charred Spring Onion | Celery Root | Port Wine Jus

DESSERT

Berries and Cream

Lime Leaf Crème Brulée | Berry Gel | Vanilla Bean Frozen Yogurt

Candied Lemon Financier

Yuzu Curd | Elderflower Chantilly | Strawberry Meringue

No Substitutions Please

Consuming raw or undercooked meats, poultry, seafood, shellfish or
eggs may increase your risk of foodborne illness.

For parties of eight or more, a twenty percent gratuity will be applied to your bill.