

Starters

soup du jour

celebrating the simple pleasures of the season

9

heirloom tomato salad

aged parmesan tuille, organic petite greens, balsamic citrus vinaigrette

13

zinfandel poached pear

red watercress, wild arugala, toasted marcona almonds, manchego muscatel vinaigrette

14

house made sweet pea agnolotti

prosciutto di parma, zucchini, spring asparagus, house dried tomato, trumpet royale

12

roasted blue point oysters**

florentine, loraine, red pepper rouille

15

wild local mussels

lobster saffron broth, andouille sausage, crispy fennel

13

jumbo lump crab cake

crisp apple and local radish slaw, watercress puree, preserved lemon sabayon

15

Entrées

butter poached maine lobster

fingerling potatoes, chourizo sausage, sweet corn veloute
petite clam fritters

39

maine diver scallops

smoked tomato coulis, garbanzo beans, broccoli rabe, trumpet royales, pancetta lardons
cauliflower duet, cippolini onions, minus 8 ice wine vinegar, sunchoke puree

31

nova scotia halibut

spring asparagus, petite artichokes, tomato confit, chanterelles
ramps, favas, black truffle pesto

32

five spiced glazed muscovy duck breast**

buckwheat noodles, baby bok choy, edamame, celery root, ginger cilantro tea

36

berkshire pork duet

tenderloin, glazed cheek, sweet potato galette, petite carrots
english peas, creamed morels

29

“painted hills” sirloin **

breakfast radishes, morels, haricot verts, petite onions, yukon gold potato purée,
bone marrow bordelaise

38

free range angus beef rib eye

stilton gnocchi, porcinis, spring asparagus, cippolini onions, saba jus

37

Chef's Tasting

zinfandel poached pear

red watercress, wild arugala, toasted marcona almonds, manchego muscatel vinaigrette

Louis Jadot, Chardonnay, Pouilly-Fuissé, France



nova scotia halibut

spring asparagus, petite artichokes, tomato confit, chanterelles favas, ramps, black truffle pesto

Rodney Strong, Pinot Noir, Russian River Valley, California



maine diver scallops **

smoked tomato coulis, garbanzo beans, broccoli rabe, trumpet royales, pancetta lardons cauliflower duet, cipollini onions, minus 8 ice wine vinegar, sunchoke puree

M.Chapoutier, "Belleruche," Rosé, Côtes du Rhône, France



"painted hills" sirloin **

breakfast radishes, morels, haricot verts, petite onions, yukon gold potato purée, bone marrow bordelaise

Trapiche, Broquel, Cabernet Sauvignon, Mendoza, Argentina



artisan cheese plate

collection of imported and domestic cheese with house made garnishes

Graham's "Six Grapes," Port, Portugal



spiced pear soufflé

a timeless classic done to perfection, the perfect way to end a meal please allow 20 minutes for cooking

King Estate, Pinot Gris, Vin Glace

six courses 95

experienced with wine 145

Gourmand Tasting

"Inspiration"

Chef Thomas Duffy's selection of nine courses

nine courses 140

experienced with wine 215

****Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs will increase your risk of food born illness.****