

N Y E

AMUSE

GOAT CHEESE ARANCINI- ROASTED RED PEPPER COULIS, BASIL AIOLI

APPETIZER

STEAK "TARTARE"

CAPERS, CORNICHONS, EGG YOLK-WARM BAGUETTE, GRAIN MUSTARD

O POPS

WAGYU, BLUE CHEESE & BACON MEATBALLS

LOBSTER & SWEET CORN CHOWDER

CHEDDAR GARLIC BISCUIT, JALEPENO HONEY

PORK BELLY

TEMPURA STYLE FRIED DUROC PORK BELLY, SAMBAL SYRUP

BLACKENED TUNA

SWEET SOY, WASABI EMULSION, GINGER, WAKAME SALAD

JUMBO SHRIMP

SMOKED CHEDDARPOLENTA, SPICY TOMATO JAM

SALAD

GREENS

WHITE BALSAMIC VINAIGRETTE, SUNFLOWER SEEDS, VT CHEDDAR, DRIED CRANBERRIES

ARUGULA

SHAVED PARMESAN, CRACKED PEPPER, AND LEMON DIJON VINAIGRETTE

CHOPPED GREEK

CUCUMBER, HEIRLOOM TOMATO, RED ONION, OLIVE MEDLEY, FETA, PEPPERONCINI, FLATBREAD CRISP

ENTRÉE

SEAFOOD PASTA

LOBSTER, SHRIMP, SCALLOPS, MUSSELS, LIGHT LEMON CREAM, ARUGULA,
ROASTED RED PEPPER, ARTICHOKE, CAPERS, PAPPARDELLE PASTA

LAND & SEA

5oz FILET of BEEF TENDERLOIN, JUMBO LOBSTER CAKE, MASHED POTATO, GRILLED ASPARAGUS
GARLIC DEMI, OLD BAY HOLLANDAISE

RACK OF LAMB

SPINACH & FETA PIE, ROASTED GARLIC DEMI, ORANGE AND MINT GREMOLATA

RIBEYE DUO

GRILLED RIBEYE FILET, SEARED SPINALIS ROULADE, SMASHED FINGERLING POTATOES,
GRILLED ASPARAGUS. ROASTED GARLIC DEMI, HORSERADISH CRÈME FRAICHE

THE CATCH of the NIGHT

LOCAL COD, LUMP CRAB & BUTTERY RITZ TOPPED, POTATO, BACON, LEEK CREAM, ASPARAGUS

CHICKEN & ASPARAGUS ROULADE

PAN SEARED GNOCCHI, ROASTED GARLIC CREAM, SPINACH AND CREMINI MUSHROOM

DUCK CONFIT

WILD MUSHROOM RISOTTO, SHAVED BRUSSEL SPROUTS, BLUEBERRY PORT WINE REDUCTION

DESSERT

MANHATTAN CHEESECAKE, BOURBON LUXARDO COMPOTE

WARMED PEANUT BUTTER TOFFEE BLONDE, BROWNIE, SALTED CARAMEL ICE CREAM

CARAMEL FILLED CHURRO'S, CINNAMON-BROWN SUGAR ICE CREAM

CHOCOLATE SALAMI- CRÈME ANGLAISE

ESPRESSO LIQUEUR CRÈME BRULEE

PRIX FIXE \$65