

Small Plates

A Tasting Portion

Pernod Cured Atlantic Salmon

Shaved Fennel and Red Onion,
Marinated Citrus, Black Niçoise Olive Oil

\$9

Tasting of New England Pumpkins

Goldstrike Soup, Roasted Sugar Pie,
Winter Luxury Fritter \$8

New Brunswick "Beau Soleil" Oysters

Pickled Cider Hill Farm Apples and Black Truffle Gastrique \$11

Broken Arrow Ranch Venison Carpaccio

Foraged Mushrooms, Chestnut Crumble, Jasper Hill Cabot, Chive \$10

Appetizers

Chilled Spot Prawns

Grilled Pineapple, Torched Sweet Peppers, Lychee-Cilantro Salad, Jalapeño Juice \$14

Pan-Seared Diver Scallops

Glazed Brussels Sprouts, Smoked Bacon, Parsnip Puree \$15

Roasted "Cluster" of Maitake Mushrooms

Celeriac, Young Peppercress, Pomegranate Syrup \$12

Sautéed Hudson Valley Foie Gras

Cardamom Scented Sugar Pumpkin, Ginger Root, Tatsoi \$20

Cider Braised Pork Belly

Gravenstein Apples, Charred Vidalia Onions, Sage Essence \$14

Signature Soups and Salads

Wentworth Clam Chowder

Common Crackers, Thyme Oil \$8

Maine Lobster Bisque

Chopped Lobster and Garlic Toast, Thyme Oil \$9

Organically Grown Baby Lettuces

Radishes, Carrots, Marinated Cherry Tomatoes, White Balsamic Vinaigrette \$7

Young Arugula

Roasted Bell Peppers, Clementine Supremes, Shaved Asiago, Toasted Pine Nut Vinaigrette \$9

Salad of Poached Seckel Pear and Mache

Shaved Breakfast Radish, Glazed Cipollini Onion, Hazelnut Vinaigrette \$9

Root Vegetable "Piccalilli" Salad

Mustard Greens, Cobb Hill "Ascuntey Mountain" Cheese,
Medjool Dates, Toasted Caraway Gastrique \$9

Main Course

Muscovy Duck Breast and Leg Confit

Clove Salt, Ginger-Roasted Butternut, Sautéed Rapini, Roasted Shallots \$35

Hob Nob Merlot \$8 glass Sebastiani Merlot, Alexander Valley \$58 bottle

Caramelized Cabbage and Delicata Squash Ravioli

Mushroom Fricassée, Pearl Onions, Swiss Chard Leaves and Stems \$25

Hess Syrah \$10.50 glass Domaine Les Pallieres Gigondas \$68 bottle

Sautéed Black Cod

Roasted Fennel, Caramelized Parsnips, Mustard Greens, Blood Orange \$32

Kendall-Jackson VR Chardonnay \$10 glass HdV Chardonnay \$124 bottle

Bacon Crusted Fillet of Salmon

Crispy Polenta, Fall Squashes, Baby Spinach, Soubise \$32

Sebastiani Pinot Noir \$10 glass Landmark 'Grand Detour' Pinot Noir \$69 bottle

Grilled Free Range Chicken

Sweet Potato Cake, Toasted Pecans, Black Trumpet Mushrooms,
Tuscan Kale, "Cabin Fever" Jus \$29

'Le Pigeoulet' Rhone \$9.50 glass G. Alessandra Dolcetto d'Alba \$45 bottle

"Surf and Turf"

Pan-Seared Diver Scallops and Braised Short Rib

Roasted Cauliflower, Brussels Sprouts, Dandelion Greens \$38

Rancho Zabaco 'Dancing Bull' Zinfandel \$9 glass Abadia Retuerta 'Rivola' \$42 bottle

Butter Poached Maine Lobster Tail and Claw

Braised Salsify, Sunchoke Puree, Celery Branch and Root \$38

Casa Lapostolle Chardonnay 'Cuvee Alexandre' \$10 glass Faiveley 'Clos Rochette' \$59 bottle

Roasted Filet Mignon of Beef

Seckel Pear-Turnip Tart, Chestnuts, Baby Carrots, Tokyo Turnips, Pear Reduction \$38

BV Cabernet Sauvignon Napa \$11 glass Gallo 'Frei Ranch' Zinfandel \$52 bottle

Daniel Dumont ~ Executive Chef

Matt Louis - Executive Sous Chef

William Barcikowski ~ Chef de Cuisine

Yasser Hammami ~ Maitre 'd