

Appetizers

House Smoked Kurobuta Pork Belly
Coriander Glaze, Pickled Carrots
Dates, Grilled Spring Onions \$10

Petit Stacks of Potato Rosti
Ratatouille, Arugula Pesto, Fromage Blanc \$9

Tartar of Yellowfin Tuna
Pickled Watermelon Rind, Watermelon Coulis, Crispy Sushi Rice,
Tatsoi, Sesame Gastrique \$14

Maine Jonah Crab Salad
Shaved Fennel, Artichoke Hearts, Pine Nut Emulsion,
Mache Leaves, Fennel Pollen \$13

Yuzu Marinated Tiger Shrimp
Hearts of Palm, Green Onion, Grapefruit, Chinese Long Bean \$12

Carpaccio of Beef Tenderloin
Forest Mushrooms "Au Greque", Shaved Reggiano,
Hazelnuts, Mizuna, Caper Aioli \$14

Signature Soups and Salads

Wentworth Clam Chowder
Common Crackers, Thyme Oil \$8

Maine Lobster Bisque
Garlic Toast and Chopped Lobster \$9

Organically Grown Baby Lettuces
Radishes, Carrots, Marinated Cherry Tomatoes, White Balsamic Vinaigrette \$7

Salad of Baby Spinach and Summer Berries
Pickled Red Onion, Almond-Granola Crunch, Rhubarb Vinaigrette \$10

Marinated Heirloom Tomatoes and Haas Avocado
Forest Mushrooms, Arugula, Serrano Ham, Maytag Bleu Cheese \$11

Salad of Summer Watermelon and Black Radish
Tahini Coulis, Petit Watercress, Fresh Feta, Lemon, Harissa \$11

Main Courses

Oven Roasted Spring Chicken

Ragout of Summer Pole Beans, Piquillo Pepper
Cucumber Parsley Salad, Panisse Frites \$28

Coriander Rubbed Breast of Muscovy Duck

Citrus-Basil Orzo, Belgian Endive "Sous Vide",
Orange Reduction and Segments, Green Watercress \$35

Tasting of Summer Vegetables

Yellow and Green Squashes, Eggplant
Tomato Relish, Herbed Goat Cheese, Moroccan Cous Cous \$25

Roasted One and a Half Pound Maine Lobster

Tarragon Scented Cous Cous, Asparagus Spears
Panzanella and Fennel Salad - Market Price

"Surf and Turf"

Pan-Seared Jumbo Sea Scallops and Grilled Petit Filet of Beef
Parsnip Infused Potato Puree, Baby Squashes and Blossoms, Herb Salad \$38

Pan-Roasted Fillet of Wild Salmon and Baby Shrimp

Sun-Dried Tomato Polenta, Broccoli Rabe
Yellow Pepper-Carrot Slaw, Red Pepper Coulis \$30

Sautéed Atlantic Halibut

Grilled Summer Melon
Chorizo-English Pea Hash, Charred Vidalias
Pea Shoots, Haas Avocado Puree \$34

Grilled Filet of Beef Tenderloin

Heirloom Tomato-Smoked Corn Napoleon
Whipped Yukon Gold Potatoes, Baby Corn
Braised Cipollinis, Arugula, Sherry Jus \$38

Roasted Rack of American Lamb

Sautéed Fingerling Potatoes
Forest Mushrooms, Young Rainbow Carrots
Asparagus Spears \$36