



TASTING MENU

FIVE COURSE TASTING MENU...105. WITH SUGGESTED WINE PAIRINGS...165.

WE SUGGEST THAT THE ENTIRE TABLE ORDER THE TASTING MENU.

- NANTUCKET BAY SCALLOP CRUDO PINEAPPLE, CUCUMBER, FRESNO CHILIS, BASIL, AVOCADO MOUSSE BRUT ROSÉ, GRAHAM BECK, WESTERN CAPE, SOUTH AFRICA NV
TUNA GARLIC-SCENTED BROCCOLI RABE & GIGANTE BEANS, CRISPY POLENTA, TOMATO-FENNEL CHORIZO CLAM BROTH PINOT GRIS, DEVIL'S STAIRCASE, CENTRAL OTAGO, NEW ZEALAND 2015
MUSHROOM RAVIOLI CAULILINI, PEARL ONIONS, SALSIFY, SAVORY, CAULIFLOWER EMULSION, MUSHROOM SAUCE SANTENAY "LES BRAS," JEAN-MICHEL GUILLON & FILS, BURGUNDY, FRANCE 2010
TOURNEDOS ROSSINI FOIE GRAS, MAITAKE MUSHROOMS, POMMES PUREE, BLACK TRUFFLE SAUCE BARBERA, BELLA GRACE VINEYARDS, AMADOR COUNTY, CA 2014
CRACKER JACK SUNDAE POPCORN ICE CREAM, BUTTERSCOTCH, CANDIED POPCORN, CASHEW BUTTER SAUCE ANTIQUE TAWNY, YALUMBA, AUSTRALIA

COLD

- FALL BEET SALAD 18. MARINATED BABY BEETS, PICKLED RED ONIONS, BLACK LENTILS, BEET HUMMUS, PISTACHIO DUKKAH, FETA MOUSSE
PETITE CAESAR SALAD 18. BELGIAN & RED ENDIVE, KALE, TOASTED SUNFLOWER SEEDS, PARMESAN CHIPS, SMOKED GARLIC CROUTONS, CLASSIC CAESAR DRESSING
FOIE GRAS TORCHON 22. DUCK PROSCIUTTO, ROASTED BABY BEETS, CANDIED WALNUTS, TOASTED BRIOCHE, RED WINE BEET GASTRIQUE
TUNA TARTARE & PINK GRAPEFRUIT 22. HEARTS OF PALM, WATERMELON RADISH, CUCUMBER, WASABI TOBIKO, CROSTINI, PINK GRAPEFRUIT EMULSION
HEIRLOOM APPLE SALAD 19. MOUNTAIN ROSE APPLES, BELGIAN ENDIVE, WATERCRESS, CANDIED PECANS, CREAMY ROQUEFORT DRESSING, ORANGE-POMEGRANATE MOLASSES VINAIGRETTE
NANTUCKET BAY SCALLOP CRUDO 22. PINEAPPLE, CUCUMBER, FRESNO CHILIS, BASIL, AVOCADO MOUSSE

HOT

- LOBSTER BISQUE 19. BUTTER POACHED LOBSTER, CORN SHOOTS, FRIED ARTICHOKE, PARMESAN BRITTLE
CALAMARI & GNOCCHI 19. PANCETTA, SWEET GARLIC, PARMESAN, FRESNO PEPPERS, CAPERS, CRISPY SHALLOTS
NANTUCKET BAY SCALLOPS & CHANTERELLE 25. POMMES PUREE, BACON LARDONS, CAPERS, PARSLEY, THYME, BROWN BUTTER & LEMON SAUCE
BUTTER-POACHED LOBSTER 23. ARBORIO, FARRO, & BLACK LENTIL RISOTTO, FENNEL SOUBISE, PRESERVED LEMON OIL
"BRROCCOLI, CAULI & CHEESE" GARGANELLI 18. SMOKED DUCK SAUSAGE, BROCCOLI RABE, CAULILINI, HARISSA, PRESERVED LEMON, SAINT ANDRÉ-PARMESAN EMULSION

MAIN

- SWORDFISH 39. BLACK LENTILS, CHICKPEA, & LAMB SAUSAGE RAGOÛT, HARISSA-SPICED BABY CARROTS, WILTED GARLIC KALE, BLOOD ORANGE VINAIGRETTE
NORWEGIAN SALMON 38. FREGOLA SARDA, ROASTED FENNEL, PRESERVED LEMON, SUNFLOWER SEEDS, OLIVE & ROASTED RED PEPPER SALAD, MARINATED ZUCCHINI, CHORIZO BEURRE BLANC
YELLOWFIN TUNA & CLAMS 40. GARLIC-SCENTED BROCCOLI RABE & GIGANTE BEANS, CRISPY POLENTA, TOMATO-FENNEL CHORIZO CLAM BROTH
SWORDFISH, SCALLOP & SHRIMP "STEW" 40. ROYAL TRUMPET MUSHROOMS, CAULILINI, BABY CARROTS, THAI BASIL, TOASTED PEPITA SEEDS, SPICY COCONUT-LIME BROTH
DUO OF BERKSHIRE PORK 42. BACON-WRAPPED TENDERLOIN & GLAZED BELLY, SWEET POTATO GNOCCHI, BRUSSELS SPROUT LEAVES, PEARL ONIONS, BUTTERNUT SQUASH PUREE, SMOKED PORK JUS
BEEF TENDERLOIN 49. CREAMY SPINACH TART, SMASHED PINK POTATOES, MÉLANGE OF MUSHROOMS, BLACK TRUFFLE SAUCE
COLORADO RACK OF LAMB 59. BABY ARTICHOKE, SALSIFY, & CAULILINI RAGOÛT, BROCCOLI RABE, CHICKPEAS, KALAMATA OLIVES, POTATO EMULSION, LAMB JUS
ROASTED DUCK BREAST 46. WARM POTATO & DUCK SAUSAGE HASH, CHARRED ZUCCHINI, SHIITAKE MUSHROOMS, CAULIFLOWER PUREE, MUSHROOM-FOIE GRAS EMULSION
CAULIFLOWER & PARMESAN RAVIOLI 32. ROYAL TRUMPET MUSHROOMS, MAITAKE MUSHROOMS, CAULILINI, SALSIFY, SAVORY, WILD MUSHROOM & TRUFFLE BROTH, PARMESAN CHIPS

CHEESE

- THREE CHEESES .... 24. X-O BEEMSTER (HOLLAND) AGED 26 MONTHS, FIRM, PASTEURIZED COW MILK
TWO CHEESES ..... 16. MIDNIGHT MOON CYPRESS GROVE CREAMERY (HOLLAND) FIRM, PASTEURIZED GOAT MILK
EACH ADDITIONAL ... 8. GREAT HILL BLUE GREAT HILL DAIRY (MARION, MA) FIRM, RAW COW MILK
SERVED WITH FRUIT & NUT BREAD AND SEASONAL ACCOUTREMENTS
PECORINO MONTALCINO TRUFFLE CASEIFICIO DEI BARBI (SIENA, ITALY) SEMI-FIRM, PASTEURIZED SHEEP MILK
PECORINO MONTALCINO PISTACHIO CASEIFICIO DEI BARBI (SIENA, ITALY) SEMI-FIRM, PASTEURIZED SHEEP MILK
LANGA LA TUR CASEIFICIO DELL'ALTA LANGA (PIEDMONT, ITALY) SOFT, COW, GOAT, SHEEP MILK

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.