



SPRING

braised berkshire pork belly
fava-basil purée, chili oil

chilled maine lobster salad
fennel, fresh herbs, orange vinaigrette

garden greens
fresh herbs, roasted garlic, dried cherries, hazelnuts, sherry vinaigrette

roasted red beet salad
roasted black pepper, lemon vinaigrette

organic baby arugula salad
lemon confit, garlic-champagne vinaigrette

pan roasted maine diver scallops
preserved lemon, bacon lardon, fennel purée

organic garden greens
edible flowers, roasted ranier cherries, hazelnuts, sherry vinaigrette

organic red dandelion green salad
house cured fresh anchovies, anchovy vinaigrette

asparagus salad
frisée, poached egg, lemon-tarragon vinaigrette

roasted veal sweetbreads
duck leg confit, creamed leeks

charcuterie plate
pork-red wine terrine, rabbit rilette, frisée salad, whole grain mustard

pan roasted sockeye salmon
olive oil poached artichokes, radish salad, caramelized rhubarb sauce

wild mushroom risotto
garlic confit, porcini broth

sautéed shad roe and snowy grouper
peppercorn flatbread, watercress, shellfish sauce

spring ravioli and ricotta squash blossoms
pea tendrils, lemon brown butter

sautéed east coast day boat halibut
rocket, creamy seafood chowder

braised vermont veal shoulder
spinach, garlic confit, veal jus

roasted duck breast
morels, cipollini onions, english pea purée