



SUMMER

pan roasted maine diver scallops
upland cress, organic sweet corn broth

organic garden greens
warm goat cheese fondue, toasted hazelnuts, organic beets

organic arugula salad
basil, roasted red pepper, sherry vinaigrette

spice roasted maine lobster
shaved fennel, chipotle vinaigrette

pan roasted skate wing
wellfleet little neck clam-bouchot mussel chowder, chili oil

braised vermont suckling pig
organic braised red cabbage, roasted shallots, braising jus

summer risotto
chanterelles, sautéed summer squash, preserved lemon, mascarpone cheese

sautéed wild striped bass
cipollini onions, english pea purée, horseradish cream

roasted long island duck breast
creamed spinach, sweet roasted garlic purée

sautéed day boat chatham cod
shallot-fennel confit, black olive tapenade

domestic lamb loin
westminster organic eggplant caviar, roasted red pepper, red wine sauce

tempura battered rouget
jolly elf tomato salad, capers, lemon zest

marinated seafood salad
maine lobster, peekytoe crab, grilled octopus, roasted jalapeño vinaigrette

heirloom tomato salad
extra virgin olive oil, sea salt, basil oil

wild sockeye salmon
roasted hepworth farms tomato, potato pavé

sautéed potato gnocchi
english peas, summer squash, asparagus, garlic scapes

braised vermont suckling pig
asparagus, roasted shallots, red wine glaze

roasted long island duck breast
sweet corn-red pepper succotash, tomato jam