



tasting menu

first course

soft-boiled woods farm duck egg
winter greens, creamy polenta, applewood smoked bacon

second course

pan seared rhode island black bass
baby greens, sunchoke purée,
broken olive tapenade

third course

grilled beef sirloin
crispy fingerling potatoes, rainbow carrots,
chimichurri

selection of domestic artisanal cheeses
(\$9 supplement)

dessert

sour cherry bread pudding
brandied cherries, creme anglaise

\$50 per person

wine pairings \$20 per person

beer pairings \$16 per person

2.22.2012