

APRIL, TWO-THOUSAND NINETEEN

ONE

rhode island ninigret cup oysters, trout caviar, mignonette gelée

lamb carpaccio, basil, pignoli, parmigiano-reggiano

tri-color beet salad, crème fraîche, pistachio, blood orange

*pairing: n.v., marsuret, extra dry prosecco, italy*

*sommelier select: two-thousand thirteen, sea smoke sea spray sparkling wine, santa rita*

TWO

lamb belly carbonara, english peas, hand rolled angel hair

atlantic mako, roasted carrots, heirloom grains, smoked ginger

lobster bisque, crème fraîche, fennel pollen

*pairing: two-thousand fifteen, cour-cheverny, romorantin, loire*

*sommelier select: two-thousand seventeen, bouchard, pouilly fuisse, burgundy*

THREE

duck breast, parsnip puree, root vegetables, duck jus

dry aged sirloin, maitake mushrooms, leek-potato dauphinoise, mole

halibut, black kale, oyster mushrooms, galangal-lemongrass dashi

*pairing: two-thousand eleven, navajas reserva, tempranillo, rioja, spain*

*sommelier select: two-thousand sixteen, belle glos, las alturas, santa lucia highlands*

FOUR

cheese sourced from new england, mustard seeds

chocolate chambord mousse, black berry

brioche & croissant bread pudding, almond florentine, pineapple curd

black bottom crème brûlée, triple chocolate biscotti, berries

*pairing: two-thousand fourteen, la fleurs d'or, sauternes*

*sommelier select: inniskillin vidal blanc italy*

prix fixe menu – 75

wine pairing – 35

sommelier selection – 60

CHEF'S MENU

A spontaneous multi-course menu that best illustrates the culinary philosophy and ethos of the culinary staff. The collection of flavors, textures, techniques and thoughtfully sourced ingredients tell the story of our coastal New England surroundings.