

## STARTERS

PARSNIP SOUP...12  
POACHED PEAR , CANDIED PECANS & THYME

ROASTED APPLE SALAD...14  
RUTABAGA, NAPA CABBAGE, PEPITAS  
MUSTARD CIDER VINAIGRETTE

HALF DOZEN OYSTERS...18  
FINGER LIME, CRÈME FRAÎCHE, MIGNONETTE

LOCAL CHEESE PLATE.....18  
APPLE, ROASTED GRAPES, HONEY & TOAST

HOUSE MADE CHARCUTERIE...17  
DUCK PÂTÈ & DUCK RILLETTES  
TRADITIONAL ACCOMPANIMENTS

## ENTREES

WILD MUSHROOM RISOTTO...26  
CARAMELIZED FENNEL & CARROTS, PARMESAN  
ADD ON LOBSTER.....MARKET PRICE

PAN SEARED SALMON...28  
LENTILS, BROCCOLI RABE  
CONFIT TOMATO & BACON

BOUILLABAISSSE.....37  
SCALLOPS, SHRIMP & MUSSELS  
CROSTINI, SAFFRON ROUILLE

PAN SEARED HALIBUT.....38  
CARROTS, SWISS CHARD  
TARRAGON BEURRE MONTÉ

PAN ROASTED HALF CHICKEN.....28  
COUSCOUS, CHERRY TOMATO, KALE  
PRESERVED LEMON, SPICED YOGURT

NY STRIP\*...42  
RED BLISS, POTATOES, PEPPERS  
ZHUG & JUS

EXECUTIVE CHEF: ALISSA TSUKAKOSHI

WE APPRECIATE THE HARD WORK AND DEDICATION THAT OUR LOCAL FARMERS PUT INTO THEIR PRODUCT  
AND WE ARE PROUD TO SUPPORT THEM!

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

