



# Dinner

## Starters

- Foie gras, brioche crust, fig jelly 14  
Seared scallop, English pea flan 11  
(Iranian caviar: Osetra supplement \$25.00)  
Gratin of fall mushrooms, porcini oil, Parmigiano-Reggiano 11  
Crispy frog leg and confit with Nantucket tartar 8.5  
Peeky toe crab with Bloody Mary jam, horseradish tuile 10  
Veal cheek ravioli with sweetbread, Parmesan relish 9.5

## Soups and salads

- Root vegetable cappuccino with cayenne chive, truffle oil 7  
Rock shrimp corn chowder with corn fritter 7  
Mixed Greens with Quail egg, braised lardoons, pine nuts and basil 8  
Kentucky Bibb lettuce with maple bourbon, apples and spiced walnuts 7  
Root vegetable terrine with spicy greens, goat cheese mousse and truffles 11

# Dinner

Loupe de mer, pearled barley, pickled mushrooms, fava beans

Carrot jus

36

Georges Bank cod with fennel artichoke ragout, saffron infused shellfish veloute

30

Day boat scallop, mussel and smoked pepper,  
kabocha squash and cauliflower puree, French beans

35

Sonoma veal with smoked sweet potato, chestnuts and truffled jus

48

Prime filet, potato foie gras terrine, winter vegetables, bordelaise

49

Arrowhead elk loin, fall vegetable ratatouille, quinoa, with smoke-house bacon reduction,  
natural jus

44

Maple Leaf Farms duck breast, pumpkin risotto, bourbon spiced fruit and cider reduction

34

Tanglewood Farms citrus roasted chicken, carrot Vichy onion and sage confit, sauce  
supreme

27

Okinawa potato ravioli, leek fondue, garlic chives and pecorino

24

Vegetables en croûte

22

Wild mushroom risotto, truffle oil, English peas and butternut squash

23