

Starters

French Onion Soup | 11

slow roasted whole onions in bone broth with a little miso and dry sherry, fried sweet potato and thyme croutons, mystic cheese company "twain"

Shredded Cabbage "Tabbouleh" | 12

delicate threads of raw and cooked cabbage tossed in toasted bulghur wheat and sundried tomatoes, sesame seed and lemon dressing with a generous helping of parsley and mint

Whole Roasted Cauliflower Carpaccio | 11

thick sliced rainbow cauliflower, mornay sauce, black truffle vinaigrette, almost burnt parmesan

Smoked Rainbow Trout | 14

hickory smoke licked boned trout, a bit of creme fraîche, meyer lemon confit, buckwheat streusel

Butter Poached Stonington Shrimp | 15

leeks braised in shrimp stock, green apples done a few different ways, black trumpet mushroom tapenade

Farm Style Duck Confit | 15

sautéed duck with roasted carrots and onions, extra black pepper, creamy mustard vinaigrette and bits of greenery



chef's tasting menu

5 courses | 75
with wine pairing | 100

weekly specials

tuesday & wednesday
\$45 prix fixe

thursday | wine night
1/2 priced bottles &
tasting pairing included

Main Courses

Winter Vegetables | 25

A cornucopia of winter vegetables simmered in a mild chili, tree nut and dark chocolate sauce, creamy coco beans, melted sweet and sour kale

Grilled White Sturgeon | 30

crushed sweet potatoes, duck fat shallots, ver jus, fine herbs

Pan Fried Witch Flounder | 29

chilled maine lobster salad, toasted marcona almond and bay leaf velouté, warm avocado, shredded wheat with seaweed

Sea Bass | 29

crispy cooked filet seasoned with "quatre epice" over salt roasted beets, red quinoa and honey lime vinaigrette

Tournedos of Beef | 35

petite steaks of tenderloin fried in butter and the rest braised in red wine with bacon and black garlic, crispy carrot dumplings, sauce bourggignone

Rabbit Chartruese | 29

stewed rabbit in chicken jus with chartreuse liquor, loin wrapped in speck ham, potato puree, candy fennel gratin

Lamb Merguez | 30

grilled north african style lamb sausage stuffed shoulder and loin, chickpea crepe with some goat cheese, piquillo peppers and golden raisins, harissa spiked lamb jus

thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illnesses