



The team at Present
Company is proud to offer
our spring menu.

Bon Appetite!

prix fixe night

Monday-Thursday

3 courses for \$45

Friday-Saturday

3 courses for \$55

\$12 for each additional course

chef's tasting

5 courses for \$75

with wine pairing \$100

VEGETARIAN

SIMPLE CREAM OF MUSHROOM SOUP

SPRING ONION TART, BROWN BUTTER CRUMB, SMOKED
COMTÉ

ARUGULA "CHOPPED SALAD" MINCED AVOCADO AND
HARICOT VERT, THE FINEST OF HERBS DRESSING

WARM RAINBOW CARROTS, SWEET POTATO AND MISO
DRESSING, ROASTED RED PEPPER TAPENADE

SAUTÉED ASPARAGUS, SPINACH AND ARTICHOKE "DIP"
FRIED GARLIC GREMOLATA

SPRING RATATOUILLE, GENTLY COOKED VEGETABLES,
CREAMY FAVA BEAN AND ROSEMARY DRESSING

RAMP FETTUCINE "ALFREDO" RICOTTA SALATA, PRESERVED
LEMON CRUMB

CARNIVORE

BRAISED BERKSHIRE PORK SHOULDER "PATTY", GRILLED
SEACOAST MUSHROOM SLAW

BUTTER BASTED GUINEA HEN, SPRING GREENS AND
PISTACHIO PANCAKE

SLOW ROASTED LAMB SADDLE, SWISS CHARD AND GOAT
CHEESE DUMPLINGS

DUO OF BEEF, SEARED HANGAR STEAK WITH BRAISED BEEF
CHEEK "GOULASH". POTATO AND ENGLISH PEA GNOCCHI

PESCATARIAN

BARELY COOKED ARCTIC CHAR, MELTED GREENS,
CAMELIZED CRÈME FRAICHE

CARROT POACHED ATLANTIC HALIBUT, CREAMED GINGER,
FRIED JUMBO ASPARAGUS

STEAMED B LINE SNAPPER, WARM MAINE CRAB SALAD, DUCK
FAT POTATOES, COCONUT LIME EMULSION

PAN ROASTED FLUKE, CRUDO OF SPRING VEGETABLES,
TOASTED SESAME AIOLI

SAUTEÉD POINT JUDITH CALAMARI, FORBIDDEN RICE
RISOTTO, SALTED LEMON CURD

FROM THE MILL

(supplemental sides)

ETHAN'S SAUTEED VEGGIES | 8

POTATO PUREE | 8

CRISPY BRUSSELS SPROUTS, GREEN GODDESS | 9

GRILLED MUSHROOMS, PARMESAN BUTTER | 7