



First course

CLASSIC NEW ENGLAND STYLE CLAM CHOWDER
applewood smoked bacon, micro celery

HOUSE-MADE GNOCHI
pomodoro sauce

PAN-SEARED TIGER SHRIMP WITH LEMON SAUCE
linguine, fresh herbs

CAESAR SALAD
romaine hearts, parmigiano reggiano, white anchovies, croutons, capers, onions, traditional dressing

BURRATA & ROASTED FIGS
grilled radicchio, proscuitto di parma, balsamic vinaigrette

BI-COLOR BEET SALAD
endive, frisee, fresh ricotta cheese, mustard-creme fraiche dressing

Second course

LAMB CHOPS
marinated gigante beans, roasted parsnip, baby carrots, red wine reduction

***GRILLED 8oz FILET MIGNON**
roasted fingerling potatoes, grilled asparagus, green peppercorn sauce

ROASTED DUCK BREAST
winter yam puree, cherry, brussels sprouts, blackberry sauce

CEDAR SMOKED SALMON
leeks & onion tart, cider reduction

PAN-SEARED SEA SCALLOPS
white vermouth sauce, cauliflower & celery root puree, capers

FRESH ORECCHIETTE PASTA
truffle cream, hen-of-the-woods mushroom, swish chard

Third course

DECADENT CHOCOLATE & HAZELNUT DOME
hazelnut mousse, feuilletine, chocolate cake, hazelnut gelato

PEAR TART
almond cream, vanilla gelato

PISTACHIO CREAM PUFFS
pistachio pastry cream, strawberry sorbet, chocolate sauce

\$85/PER PERSON