



*first course*

COLD

HOUSE SALAD FIELD GREENS, FETA CHEESE, LEMON THYME VINAIGRETTE	10
CAESAR SALAD ROMAINE, PARMESAN, ANCHOVIES AND CROUTONS	11
MICRO GREENS AND WARM GOAT CHEESE POACHED PEAR	14
MAPLE CURED HOUSE SMOKED SALMON	14
VINEYARD OYSTERS "MIGNONETTE"	18

WARM

NANTUCKET SEAFOOD CHOWDER	10
LOBSTER BISQUE	12
CLAMS BROILED "CRÔUTE HERB"	12
FRIED CALAMARI PONZU DIPPING SAUCE	13
CREAMY POLENTA WILD MUSHROOMS	14
GRATINÉE OF BABY ARTICHOKE	12
GRILLED CHATHAM SEA SCALLOPS BLACK TRUFFLE HOLLANDAISE	16



*main course*

VEGETARIAN RISOTTO MUSHROOMS, LEEKS, WHITE TRUFFLE BUTTER, GRILLED EGGPLANT	21
RIGATONI WITH DUCK BOLOGNESE RICOTTA SALATA	23
LOUISIANA SHRIMP BRAISED BELGIAN ENDIVE, GINGER SOY VINAIGRETTE	27
GRILLED LOCAL FLOUNDER PORCINI POTATO GRATIN, LEMON THYME VINAIGRETTE	33
SAUTÉED HALIBUT LOBSTER COGNAC SAUCE AND HAND MADE POTATO RISOTTO	32
GRILLED ATLANTIC SWORDFISH GARLIC, OLIVE OIL, PEAR TOMATO COMPOTE	34
MEDALLIONS OF ORGANIC SALMON CURRY SAUCE AND STICKY RICE	32
POACHED MAINE LOBSTER (1 1/2-LB) HERBED CAVATELLI, PASSION FRUIT VINAIGRETTE	45
GRILLED CHICKEN LIME, SWEET GARLIC AND MASHED POTATOES	25
CHOPPED BUFFALO STEAK GOAT CHEESE AND SHIITAKE GREEN PEPPERCORN SAUCE	25
PAILLARD OF LONG ISLAND DUCK BREAST SWEET PEA RAVIOLIS, ROASTED SHALLOT DUCK JUS	29
BONELESS BEEF SHORT RIBS HORSERADISH SPAETZLE	29
FILET MIGNON ROQUEFORT CRUST AND DAUPHINOISE POTATOES	38
DRY AGED SIRLOIN "STEAK AU POIVRE"	42