

## A P P E T I Z E R S

Salad of Satur Farm Greens with White Balsamic Vinaigrette	13
Heirloom Tomatoes with Prosciutto, Basil and Olio Verde	20
Cape Cod Bay Crab Cake with Niçoise Salad	19
Big Eye Tuna Tartare with Avocado and Pickled Radishes	18
Gazpacho with Kernan Farms Summer Melons	14
Sweetbread Ravioli with Corn, Lime and Chorizo	16
Bouillabaisse with Chorizo Crusted Diver Scallop and Saffron Potatoes	19
Tête de Cochon with Pickled Vegetables and Sherry Vinaigrette	16

## E N T R É E S

Slow Cooked Loup de Mer with Artichokes, Squash Blossom and Sauce Amer	32
Seared Atlantic Skate with Cauliflower, Capers and Beurre Noisette	26
Pan Roasted Arctic Char with Summer Squash and Lemon Verbena	28
Sweet Corn Velouté and Nova Scotia Lobster Roll	38
Lamb Sausage with Eggplant, Tomato Confit and Roasted Garlic	23
Bone Marrow Crusted Beef Tenderloin with Braised Beef Cheek and Haricot Verts	36
Roasted Organic Chicken with Sweet Corn, Anson Mills Farro and Purslane	28

## M A R K E T M E N U

Daily Appetizer and Entrée	38
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G O U R M A N D

*Big Eye Tuna*

Marinated with Heirloom Tomatoes, Olio Verde and Basil

*Chilean Turbot*

Slow Cooked with Fleur de Courgette, Saffron-Fumet and Tarragon

*Foie Gras*

Seared with Peaches and Breton Crumble

*Elysian Fields Farm Lamb*

Herb Roasted with Eggplant, Cumin and Sheep's Milk Yogurt

*Fromage*

Selection of Artisanal Cheeses

*or*

*Bittersweet Chocolate*

Custard with Caramelized Banana and Passion Fruit

*Mignardises*

58.

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*Wine Pairings 45.*

*Our tasting menu is offered for your entire table*