

🌀 Entrées 🌀

🌀 Pâtes 🌀

RICOTTA RAVIOLI, GRILLED CORN/FAVA BEANS/CARROTS/GARLIC/MOREL MUSHROOMS/MASCARPONE/
MINT CRÈME/PARMESAN \$23

TRUFFLED LOBSTER MAC & CHEESE, MAINE LOBSTER/BLACK TRUFFLE/TALEGGIO/BREAD CRUMBS/
LOBSTER INFUSED BÉCHAMEL/CHIVES \$28

🌀 Poisson et Fruits de Mer 🌀

***SLOW COOKED NORWEGIAN SALMON**, CARROTS/SHISHITO PEPPERS/BLISTERED CHERRY TOMATOES/
WILD MUSHROOMS/QUINOA/LENTILS/RICE/BEANS/HERB LIME YOGURT \$27

***PAN SEARED ICELANDIC COD**, MOOSABEC MUSSELS/CIPOLLINI ONIONS/PEPPERS/LEEKS/ZUCCHINI/
FENNEL/POTATOES/COCONUT MILK & SAFFRON BROTH/CILANTRO \$28

***CAJUN YELLOW FIN TUNA**, PICKLED GINGER SALAD/FENNEL/CUCUMBER/LIME VINAIGRETTE/
CILANTRO \$28

***SEARED GEORGES BANK SCALLOPS**, MINT PEA CRÈME/ROASTED CARROTS/PARISIAN GNOCCHI/
ONION MARMALADE/PROSCIUTTO CHIPS \$32

🌀 Viandes et Volailles 🌀

SPICE BRINED BERKSHIRE PORK CHOP, MAPLE SWEET POTATOES/CRISPY BRUSSELS SPROUTS/
BABY KALE & PICKLED FRESNO PEPPER SALAD/GORGONZOLA CHEESE \$26

BELL & EVANS CHICKEN CORDON BLEU, STATLER CUT CHICKEN/PORCINI CRÈME/SUCCOTASH/
MOREL MUSHROOMS/SUMMER TRUFFLE VINAIGRETTE \$25

DUCK MILANAIS, PANKO-BREADED/ORANGE CASHEW NOISETTE/WATERCRESS CITRUS SALAD \$32

***CLASSIC STEAK FRITES**, 1 1 oz. BAVETTE STEAK/ROASTED GARLIC-MARROW BUTTER/GRILLED ASPARAGUS/
BORDELAISE SAUCE \$29

***MAINE PINELAND FARMS SIRLOIN AU POIVRE**, WILD MUSHROOM RAGU/SAGE MASHED POTATOES/
COGNAC PEPPERCORN CRÈME \$35

🌀 Légumes et Pommes \$7 ea. 🌀

ROASTED FINGERLING POTATOES

SAUTÉED SPINACH

PARMESAN-TRUFFLE FRITES

ROASTED MIXED MUSHROOMS

HONEY SPICED CARROTS WITH BLEU CHEESE

GRILLED ASPARAGUS

BLISTERED SHISHITO PEPPERS, LIME

ROASTED CAULIFLOWER ALMONDINE

GUARA PIMENTA/EXECUTIVE CHEF

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please alert your server of any food allergies or dietary restrictions before ordering. A gratuity of twenty percent will be added to parties of six or more.