

œ Entrées œ

œ Pâtes œ

Pumpkin Ravioli - Brown Butter, Sage, Garlic, Cream, Mascarpone, Lemon, Parmesan **\$23**

Truffled Lobster Mac & Cheese - Maine Lobster, Black Truffle, Taleggio, Bread Crumbs, Lobster Infused Béchamel, Chives **\$28**

œ Poisson et Fruits de Mer œ

***Slow Cooked Norwegian Salmon** - Carrots, Shishito Peppers, Blistered Cherry Tomatoes, Wild Mushrooms, Quinoa, Lentils, Rice, Beans, Herb Lime Yogurt **\$27**

***Pan Seared Halibut** - Mussels, Parisian Gnocchi, Confit Cherry Tomatoes, Saffron Crème **\$32**

***Seared Georges Bank Scallops** - Ginger Butternut Squash Crème, Caramelized Apple Risotto, Kale Chips, Lardons **\$33**

œ Viandes et Volailles œ

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, Truffle Vinaigrette **\$25**

Duck Milanais - Panko-Breaded, Orange Cashew Noisette, Watercress Citrus Salad **\$32**

***Classic Steak Frites** - Soy & Mustard Marinated Sirloin, 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**

œ Légumes et Pommes \$7ea. œ

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.