

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 **\$32**

œ Poisson et Fruits de Mer œ

***Slow Cooked Norwegian Salmon** - Cumin Scented Carrot Velouté, Red Quinoa, Roasted Young Carrots, Crispy Leek **\$29**

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

***Seared Georges Bank Scallops** - Ginger Butternut Squash Crème, Caramelized Apple Risotto, Pickled Butternut Squash, Fennel Salad **\$33**

***Bouillabaisse** - Prawns, Clams, Mussels, Halibut, Confit Fennel, Yukon Potatoes, Lobster Broth **\$38**

***Confit Icelandic Cod** - Ginger Braised Tomatoes & Spinach, Sage Mashed Potatoes, Fennel Salad, Citrus Béarnaise **\$28**

œ Viandes et Volailles œ

***Spice Brined Berkshire Pork Chop** - Maple Sweet Potatoes, Crispy Brussels Sprouts, Baby Kale & Pickled Fresno Pepper Salad **\$28**

Braised Colorado Lamb Shank - Mushroom Risotto, Roasted Delicata Squash, Bleu Cheese **\$32**

***Magret Duck Breast** - Cold Smoked with Pea Purée, Beets, Fresh Pomegranate, Watercress, Pomegranate Glaze **\$36**

Bell & Evans Chicken Cordon Bleu - Statler Cut Chicken, Porcini Crème, Wild Mushrooms, Roasted Root Vegetables, Truffle Crème **\$25**

***Classic Steak Frites** - 10oz. Soy & Mustard Marinated Bavette Steak, Maître d'Hôtel Butter, Garlic Spinach, Hand Cut Frites, Bordelaise Sauce **\$29**

***Maine Pineland Farms Sirloin au Poivre** - Grilled Asparagus, Confit Idaho 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.