

May 2016

SEASONAL TASTING MENU

Seven Courses 135 Wine Pairing 85

Five Courses 115 Wine Pairing 65

TABLE d'HÔTE

Three course table d'hôte menu including dessert 85
w/ wine pairing 40

APPETIZERS

Spring Salad

claytonia, chickweed, mizuna, arugula

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Snow Crab

wild leek crème fraîche, fennel consommé

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Fresh Hand Crafted Pasta

a daily creation inspired by local market ingredients

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Salmon Tartare

buttermilk, orange purée, pea shoots

MAINS

Beef Ribeye

potato mille-feuille, kale, grilled parsnip, red wine jus

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Salmon

carrot, fennel, turnip, mustard green

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Duck

beet oil, Jerusalem artichoke, shallot

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Halibut

potato, dandelion, yellow beet

ADDITIONS

Charcuterie Plate 24 East Coast Oysters 3⁸⁵ each Acadian Sturgeon Caviar 80

Executive Chef: Jeremy Charles

Sommelier: Jeremy Bonia

***Tasting menu available for full table only*

****18% gratuity included for groups of eight or more*