



Autumn 2018 Menu

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Chef de Cuisine
Ross Larkin

Executive Chef
Jeremy Charles

Pastry Chef
Celeste Mah

Sommelier
Jeremy Bonia

—

Whole table participation encouraged
with our tasting menus

THREE



First



Beet | Scallop | Pasta

Second



Lamb | Cod | Beef

Third



Parsnip | Apple | Pear & Partridgeberry



Additions



Acadian Sturgeon Caviar · 130

Oysters · 4²⁵ each

House-Cured Charcuterie Plate · 32

Cheese Board · 25 | 35

FIVE



Scallop

Lettuce

-

Cod

Gnocchi

-

Pasta

Gargati

-

Partridge

Beet

-

Plum

Almond

Pricing

-

Three Courses

85 | Wine pairing, add 50

Five Courses

115 | Wine pairing, add 70

Seven Courses

135 | Wine pairing, add 90

SEVEN

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Scallop

Lettuce

-

Carpaccio

Moose

-

Parsnip

Apple

-

Cod

Gnocchi

-

Pasta

Gargati

-

Partridge

Beet

-

Plum

Almond