

DINNER

PRIX FIXE
THREE COURSE MENU
\$82.00

*Caspian Osetra Caviar and Citrus Marinated Scottish Salmon
on a Yukon Gold Potato Blini with Meyer Lemon Crème Fraîche*

*Poached Bella Farms Moulard Duck Foie Gras au Torchon
with Roasted Maui Pineapple and Balsamic Reduction*

*Housemade Fava Bean Agnolotti
with a Curry Emulsion*

*Seared Maine Diver Scallop and Lobster
with Caramelized Fennel and a Salsify Vanilla Emulsion*

*Tempura of Soft-Shell Crab
with a Beet-Soy Reduction*

*Taft Farms Green Asparagus
with Fresh Morels, Sweetbreads and Black Truffle Vinaigrette*

~ ~ ~

*Roulade of French Dover Sole
with Local Spinach, Tomato Confit, Lobster and Osetra Caviar Sauce*

*Pave of Maine Day-Boat Halibut
with Wild French Asparagus and Fresh Morels*

*Pan-Roasted Filet of John Dory
with Italian Coco Nano Beans and Artichoke Vinaigrette*

*Roast Rack of Jamison Farm Lamb Persillé
with Summer Bean Cassoulet and Lamb Jus*

*Pan-Roasted Tenderloin of Veal
with Potato Gnocchi, Chanterelles and Pineau des Charentes Sauce*

*Seared Breast and Roasted Leg of Khaki Campbell Duck
with Swiss Chard, Baby Vegetables
and Caramelized Shallot Sauce*

~ ~ ~

Choice of Dessert

A twenty percent gratuity will be added unless otherwise requested.