



Telepan

APPETIZERS

HOUSE SMOKED BROOK TROUT

buckwheat-potato blini
& black radish sour cream
14.50

CURED MACKEREL

black rice, cucumbers & light herbs
15.00

JUMBO SHRIMP POPPERS

green chile aioli & rucola
16.00

POACHED EGG & FRISÉE SALAD

crispy hock & scrapple
12.00

ROAST QUAIL

duck and dried-fruit sausage,
lentil panzanella & dried-fruit vinaigrette
12.50

WINTER VEGETABLE-BREAD SOUP

tuscan virgin olive oil & parmigiano
9.50

HEN OF THE WOOD MUSHROOM FRITTATA

buffalo mozzarella & toasted garlic
15.00

SALAD OF BABY LETTUCE

dry monterey jack dressing
& garlic-herb croutons
10.50



MID COURSES

ROBIOLA TORTELLINI

meatballs, swiss chard & parmigiano broth
17.50

SHEEP'S MILK RICOTTA GNOCCHI

wild mushrooms, potato & pine nuts
18.00

LOBSTER BOLOGNESE

shallot-garlic-tomato broth & light herbs
23.00

WINTER SQUASH PIEROGI

20 year old balsamic & walnuts
18.50

SWEET MAINE SHRIMP

sea urchin, potato & leek stew
22.00

SEARED FOIE GRAS

& FOIE GRAS STUFFED APPLE

duck prosciutto, cider glaze & walnuts
21.50

ROASTED CAULIFLOWER

crushed heirloom shell beans, herb oil
& winter greens
16.50

CHICKPEA PANCAKES

spicy carrots, oregano & wild greens
16.00

4 Course Tasting Menu \$59 with wine \$95
(one from each panel + dessert)

5 Course Tasting Menu \$69 with wine \$115
(one from each panel + cheese + dessert)

5.00 supplement for substitute mid course
7.00 supplement for substitute entrée



ENTREES

KING SALMON

meyer lemon, crushed potatoes,
spinach & rosemary
29.50

SEARED SEA SCALLOPS

blood orange, candy beets & roasted sunchokes
32.00

SLOW-ROASTED MONKFISH

lobster hash, braised fennel
& red wine lobster sauce
31.50

LAMB CASSOULET

shank, confit shoulder, red wine sausage
& lamb bacon
32.00

HERITAGE PORK

house-cured sauerkraut, potato pierogi,
celery root & apple compote
28.50

ROASTED DRY-AGED SIRLOIN

oxtail glaze, bone-marrow potato cake
& white winter vegetables
36.00

ROASTED ORGANIC CHICKEN

brussel sprouts, poppy seeds,
crème fraîche & egg pasta
27.00

SEARED DUCK BREAST

faro, dried cherries, duck confit & baby turnips
31.00





