



CHEF'S SELECTION OF AMUSE-BOUCHE

APPETIZERS

NEW ENGLAND CLAM CHOWDER

TRADITIONAL RECIPE, CHIVES

SALMON TARTARE

CUCUMBER SALAD, CRÈME FRAÎCHE, BABY MUSTARD GREENS,
CROUTONS, PISTACHIO

HERON POND FARM CARROT BISQUE

SPICED CRÈME FRAÎCHE, CILANTRO, CURRY OIL

OLIVE & RICOTTA AGNOLOTTI

CHERRY TOMATO, SPINACH, OLIVE, TOMATO BROTH, PARMESAN, BASIL

SPRING PEAS & BURRATA

PEA PURÉE, DOWIE FARM PEA TENDRILS,
BENTON'S SMOKEHOUSE HAM, LEMON VINAIGRETTE

HOUSE MADE LAMB MERGUEZ

MINT AIOLI, CITRUS & WHITE BEAN SALAD

SALADS

BABY KALE & LOLA ROSA SALAD

CAULIFLOWER, SHALLOT, GOLDEN RAISINS, SUNFLOWER SEEDS,
COMTÉ, RED WINE VINAIGRETTE

SPRING BEAN & ARUGULA SALAD

CANNELLINI BEANS, GREEN & WAX BEANS, RADISH, TOMATO, SHALLOT,
HERBS, CHARRED LEMON, THYME VINAIGRETTE

ENTRÉES

GRILLED FILET MIGNON

CRISPY SPRING ONION & CHEDDAR POTATO CAKE, ASPARAGUS,
SMOKED GARLIC BUTTER, WATERCRESS, DEMI-GLACE

ICELANDIC COD LOIN

SPRING PEAS, FAVA BEANS, WILD RICE PILAF, DRIED FRUIT,
CITRUS & CINNAMON, MEYER LEMON VINAIGRETTE

SMOKED NORTH COUNTRY HAM

GREEN BEAN CASSEROLE, POTATO GRATIN, RHUBARB CHUTNEY,
BROWN SUGAR CINNAMON BISCUIT

HERB CRUSTED LEG OF LAMB

ANSON MILLS SPECKLED WHITE GRITS, SPRING PEAS & PEARL ONIONS,
BABY CARROT, MUSTARD DEMI-GLACE

CARDAMOM MARINATED SCOTTISH SALMON

LENTILS, BABY ROOT VEGETABLES, RHUBARB GASTRIQUE, BLOOD ORANGE

HOUSE MADE CASARECCE

LOCAL DUNK'S MUSHROOMS, GREEN GARLIC & PISTACHIO PESTO,
CHERRY TOMATO, BOURSIN

DESSERTS

CARROT CAKE DONUTS

CREAM CHEESE ICING, CARAMEL TOFFEE CRUNCH ICE CREAM,
CARROT PURÉE, TOASTED COCONUT

VANILLA BEAN CRÈME BRÛLÉE

LEMON THYME SHORTBREAD, PISTACHIO MOUSSE

LEMON CHIFFON CAKE

LEMON CURD, BUTTERCREAM, RASPBERRY COULIS, CANDIED LEMON WHEEL

PEANUT BUTTER CHEESECAKE

CHOCOLATE COOKIE CRUST, CHOCOLATE GANACHE,
ROASTED PEANUTS, CARAMEL SAUCE, CHANTILLY

ROSÉ SORBET

STRAWBERRY LEATHER, BERRY MELANGE

EXECUTIVE CHEF - TINA VERVILLE