

Dinner Menu



- Appetizers -

Butternut Squash & Sweet Potato Soup

maple crème fraîche, spiced pecans

Traditional Gnocchi

confit tomatoes, broccoli rabe, basil pesto, & toasted pine nuts

Lobster Fritter

bacon and mustard aioli, watercress & carrots with tarragon

Tuna Tartare

cucumber, crème fraîche, salmon roe, rye wafers

Lacquered Pork Belly

5 spice carrot puree, red cabbage, Asian pear, scallion pancake

<p>Russ & Daughter's Osetra Caviar <i>supplement \$175</i></p>

- Entrees -

Lobster Fettuccine

zucchini & yellow squash with heirloom tomatoes

Rack of Lamb

pommes dauphine, Dr. Martin lima bean cassoulet with squash & tomatoes

Vermont Quail

Sage stuffing, blue cheese fig, natural jus

Day Boat Halibut

warm cucumber, turned yellow potatoes, vermouth Beurre Blanc

Mushroom Risotto

bitter green, broccoli rabe, sage goat cheese

- Dessert -

Hazelnut Cake gianduja ganache & fresh figs

Maple Crème Caramel sable cookies

House-made Ice Creams