

5.5.5

Sample 3-course menu  
\$65 per person

**first course**

**chilled pea and coconut soup** | buttermilk yogurt | spring peas | mint (gf)  
or  
**mixed greens salad** | raspberries | basil-goat cheese mousse | rhubarb | champagne vinaigrette (gf)  
or  
**local summer squash salad** | burrata cheese | preserved lemon-kale puree | pea tendrils (gf)

**second course**

**3 day marinated hanger steak** | broccolini | cipollini onions | creamed spinach puree | roasted fingerling potatoes | house steak sauce (gf)  
or  
**seared new england scallops** | eggplant caponata | soft polenta  
smoked tomato vinaigrette | cherry tomatoes (gf)  
or  
**truffled lobster "mac and cheese"** | butter poached maine lobster | artisanal cheese  
or  
**sumner valley chicken** | chicken sausage | whipped potatoes | trumpet mushrooms | pole beans | jus (gf)

**third course**

**confection plate** | raspberry chocolate pot de crème | sea-salted caramel | coconut macaroon  
or  
**chef's selection of cheese** | seasonal fruit compote | nut brittle | honey | crostini (gf)  
or  
**strawberries and cream** | honey bavarian cream | strawberry mousse | balsamic reduction | basil

*enjoy!*

(gf) indicates dishes that are or can easily be made gluten free, please discuss your food allergies with your server