

5.5.5

*Sample 4-course menu*  
*\$75 per person*

**first course**

**chilled pea + coconut soup** | buttermilk yogurt | spring peas | mint (gf)

or

**local asparagus salad** | burrata cheese | preserved lemon + nettle purée | pea tendrils | egg + dijon dressing (gf)

**second course**

**porcini mushroom cavatelli** | pickled ramps | oyster mushrooms | roasted celery root | ricotta

or

**foie gras torchon** | orange + lovage compote | wild blackberry jam | toasted brioche (gf)

**third course**

**prime new york strip** | roasted carrots + rutabaga | celeriac purée | whipped potatoes | house steak sauce

(gf)

or

**new england scallops** | sweet potato purée | gnocchi | pepita romesco | almonds | beurre rouge (gf)

or

**truffled lobster "mac and cheese"** | butter poached maine lobster | artisanal cheese

or

**sumner valley chicken** | smoked + braised leg | black beans | local root vegetables | tomatillo salsa (gf)

**fourth course**

**confection plate** | orange + kumquat chocolate pot de crème | sea-salted caramel | coconut macaroon

or

**chef's selection of cheese** | seasonal fruit compote | nut brittle | honey | crostini (gf)

or

**"key lime pie"** | lime mousse | graham cracker | mint gelée (gf)

*enjoy*

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