



CHEF'S TASTING MENU

six course tasting menu 95

seasonal soup

chef's daily creation

strawberry "fields"

field greens| tomato| feta| radish| pickled red onion| pistachio vinaigrette

butternut squash ravioli

julienne gala apple| mascarpone cream| sage and hazelnut brown butter

scallops

new bedford| celeriac puree| tart apple| toasted hazelnut| brown butter| sage

OR

filet mignon

mushrooms| potato puree| pearl onions| red wine salsify| bordelaise sauce

artisanal cheese

chef's selection of artisanal cheeses and accoutrements

flourless chocolate cake

cocoa nib tuile| crème anglaise| salted caramel gelato

ADD CHEF'S WINE PAIRING- 3 OZ POUR WITH EACH COURSE \$35/\$55

*FOR THE EASE OF SERVICE| ALL GUESTS AT THE TABLE ARE ENCOURAGED TO ORDER FROM THE TASTING MENU| THANK YOU

* KINDLY NOTE THAT A 20 % GRATUITY WILL BE ADDED