

starters

hamachi sashimi, avocado, three citrus ponzu, sesame
scallops, turnips, bacon-shallot vinaigrette
warm asparagus, farm egg, duck prosciutto, parmesan
fondue, sudachi froth
starlight gardens farm green salad , fennel, radishes, lemon-
truffle vinaigrette
tomato salad, balsamic, burrata cheese, basil
veal sweetbreads, zucchini, mint, almonds, absinthe
bubbles

entrees

fried chicken, summer truffles, corn, watermelon,
buttermilk dressing
ny strip, twice baked potato discs, warm spring onion salad
flavors of a new england lobster bake, lobster, potato
terrine, chorizo-mussel broth, fennel salad (supplement \$5)
black cod, cucumber, tapenade, croutons, piquillo pepper
hollandaise
ricotta gnocchi, mushrooms, arugula, parmesan, english
peas
suckling pig, chop-smoked belly, greens, polenta, cherry
mostarda

dessert

profiteroles, vanilla ice cream, chocolate sauce
peach financier, blueberry soup, pretzel tuile
compressed melon salad, brown butter pound cake,
buttermilk ice cream
frozen chocolate mousse tart, hazelnut crust, malt ice
cream
cheese plate, a selection of artisanal cheese from around
the world

prix fixe 3 course menu \$54
chef's tasting menu available upon request

[Reserve a Table](#)

All of our baguettes are baked on premises daily by Matt and Skip using a patented method and equipment developed by Charlie van Over. Please be sure to tell your server if you would like to purchase a baguette to take home.