



Cauliflower Velouté

Nantucket Bay Scallops, Toasted Almond Pangrattato

Slow Roasted Beet & Citrus Salad 🌿

Greek Feta, Winter Citrus, Toasted Pistachios, Poppyseed Viniagrette

Crispy Smoked Mozzarella

Agri Dolce Peppers, Arugula Pesto, Crispy Artichokes

Cacciucco

PEI Mussels, Calamari, Shrimp, Olives, Capers, Grilled Tuscan Bread, Spicy Tomato Broth

Crispy Arancini 🌿

Mozzarella, Shaved Pecorino, San Marzano Tomatoes

Raviolo al Uovo

Farm Fresh Egg Yolk, Spinach & Ricotta, Applewood Smoked Bacon, Shaved Piave

Burrata

Fig Marmalade, Baby Arugula, Prosciutto Di Parma, Toasted Baguette

Our Signature Sixteen Ounce Bone-In Filet Mignon GF

Paris Butter, Duck Fat Roasted New Potatoes, Grilled Asparagus
45 dollar supplement

Grilled Berkshire Pork Chop GF

Fingerling Sweet Potatoes, Charred Broccolini , Apricot Ginger Glaze

Hasselback Delicata Squash 🌿 GF

Whipped Ricotta, Chopped Dates, Toasted Walnuts, Watercress, Chilis, Organic Honey Drizzle, Grilled Radicchio

Seared Viking Village Scallops GF

Butternut Squash, Shiitake Mushroom, & Baby Bok Choy Risotto

Pan Roasted Long Island Duck Breast GF

Crispy Polenta "Tots", Savoy Spinach, Honey & Pink Peppercorn Glaze

Grilled Atlantic Swordfish

Angel Hair, Burst Cherry Tomato Broth, Marjoram, Broccoli Rabe, Olive Tapenade

Sticky Toffee Carrot Cake

Butterscotch Sauce, Whipped Mascarpone Mousse

Chocolate Pots De Creme Trifle GF

Shaved Valrhona Chocolate, Vanilla Bean Mascarpone Mousse, Crumbled Chocolate Gateau, Shaved Chocolate

Pear Cheesecake GF

Caramelized Pears, House-made Caramel Sauce, Whipped Cream

Strawberry Sorbet

Almond and Honey Biscotti

Three Course Prix Fixe | 120 Per Person

Plus tax, gratuity & supplements



| Vegetarian
GF | Gluten Free

Many of our dishes can be made Gluten Free & Vegetarian

Executive Chef Richard Diemer

