



APPETIZERS

Green Salad

Organic baby greens, cucumbers, tomatoes, and carrots
Dressed in pear champagne vinaigrette

10

Roasted Beet and Warm Chevre Salad

Dressed in sherry vinaigrette

11

Mushroom Crepe

Cremini mushrooms and shallots, with boursin mousse, and port wine reduction

11

Crab Cakes with Trio of Sauces

Roasted garlic aioli, chipotle mayonnaise, remoulade

13

Mussels in Coconut Thai Curry

Lemongrass, ginger, coconut milk, lime, and scallions

13

Mussels in White Wine, Shallots, and Garlic

Fennel, butter, and crushed tomatoes

13

Herbed Potato Gnocchi

Choice of Sauces:

Gorgonzola Cream: Shallots, garlic, peas, and toasted walnuts

Parmigiano: Bacon, mushrooms, peas, splash of chicken stock, & Parmigiano Reggiano

13

Please limit mobile phone usage to outer hallway



MAIN COURSES

Baked Local Haddock with Scallop Crumb Topping

Wild rice, braised kale, and fennel cream sauce

30

All-Natural Chicken Breast with House Made Potato Gnocchi

Pan sauce of mushrooms, peas, and Parmigiano-Reggiano

With Swiss chard and crispy prosciutto

26

Shellfish Risotto

Scallops, mussels, shrimp, lobster, and andouille sausage

35

Wild Boar over Fresh Fettuccine

Slow-braised in Cabernet Sauvignon

With roasted tomatoes, crimini mushrooms, and carrots

26

Pan Roasted Filet Mignon

With smoked potato purée and grilled asparagus

Finished with Madeira demi-glace

39

Ratatouille over Spinach and Three Cheese Tortellini

Zucchini, eggplant, onions, grilled bell peppers kalamata olives, and tomatoes

Finished with Parmigiano-Reggiano

24

Thank you for dining with us!