

MENU

1ST COURSE

New England Clam Chowder

bacon, clams, red potato

Or

Beet Salad

pickled red onion, chèvre, candied walnuts, frisse, citrus vinaigrette

Or

Harvest Salad

pomegranate, butternut squash, pepitas, manchego, maple-sherry vinaigrette

2ND COURSE

Wild Mushroom Risotto

winter truffle

Or

Jumbo Shrimp Cocktail

charred lemon, cocktail sauce

Or

Prime Beef Tartar

hand chopped prime filet of beef tartar served with cranberry walnut crisps

3RD COURSE

Artichoke Ravioli

hazelnut, sage – brown butter

Or

Surf & Turf

7oz prime filet, lobster thermidor, pommes anna, grilled asparagus, bordelaise

Or

Lamb Osso Bucco

braised lamb shank served with creamy parmesan polenta, pearl onions & charred mushrooms

4TH COURSE

Tuxedo Truffle Mousse Cake

Or

Lavender – Honey Crème Brûlée

Or

Fruit Tart

