



THREE COURSE TASTING MENU

APPETIZERS

(Choose One)

Salad of organic field greens and garden herbs tossed in aged balsamic vinaigrette with buttermilk blue cheese, candied walnuts and grape tomatoes

Caesar salad of romaine hearts and herbed croutons with shaved Bermuda onion and Parmigiano-Reggiano cheese

New England crab and new potato chowder topped with chives, country bacon, jumbo lump crab and a splash of sherry

Grilled country style duck breast *pâte over* wild rice "pancake" with mashed Fava beans, Cumberland sauce and black currants

Ragout of Duncan Farm's rabbit and Cremini mushrooms over rustic handmade fresh sage noodles with pancetta and shaved 3-year aged gouda cheese

Gruyère cheese risotto cake sautéed in a walnut crust with Black Mission fig-grilled Bosc pear salad, baby arugula, and ruby port syrup

Chinese style pork dumplings "dim sum" wrapped in Savoy cabbage leaves with shiitake mushrooms, toasted sesame seeds and scallions in soy-ginger broth

ENTREES

(Choose One)

Pan roasted breast of all natural chicken Sichuan over stir-fried broccoli and mixed vegetable Jasmine rice with Navel oranges and cashews in spicy sweet-n-sour sauce

Grilled Atlantic Mahi over rustic mashed Winter squashes with Picholine olives, haricots verts and Cozy Bay scallops in garlicky white clam broth

Alsatian Choucroute Garni: Slow cooked pork roast over our mild house made sauerkraut and boiled heirloom potatoes with duck leg confit, grilled apple wood bacon, asparagus and Dijon broth

Blanquette of grass fed Canadian veal and exotic mushrooms over a sauté of herbed carrot spätzle with asparagus and roasted pearl onions in *crème fraîche velouté* sauce

Wild boar mixed grill: Bone in short ribs and a house made fennel spiked boar sausage over winter root vegetable soft polenta with cider wilted greens and juniper-dry Vermouth jus

Spinach and Gorgonzola Dolce raviolis over an exotic mushroom sauté with haricots verts, grilled Texas sweet onion, Roma tomato fondue and roasted garlic-Chianti coulis

DESSERT SAMPLER FOR TWO