

FOUR FOR FORTY

SMALL PLATES CHOOSE ONE

Red Wine Braised Oxtail and Foie Gras Croquetas and Remoulade Sauce

Prince Edward Island Mus sels Escabèche, Bouillabaisse Jelly
Tomato Foam, Basil Oil

Crisp Chicken Liver Beignets, White onion Cream, Red Pepper Jelly

Piquillo Peppers, Fresh Crab Meat, Lime Crème Fraiche

MEDIUM PLATES CHOOSE ONE

Pumpkin Agnolotti, Fava Beans, Nantucket Bay Scallops, Curry Emulsion

Artichokes à La Barigoule, Shaved Parmesan
Prosciutto Di Parma and Arugula

Grilled Romaine Hearts, Crumbled Pointe Ryes Blue Cheese, Sage Butter
Fried Quail Eggs

Honey and Vinegar Soused Eggplants, Tomato Jam, Sautéed Calamari
Organic Greens, Toasted Pine Nuts

LARGE PLATES CHOOSE ONE

Cod with Clams, Garlic Parsley and Olive Oil, Saffron Linguini

Braised Veal Cheeks, Cabernet Sauvignon Sauce, Garlic and Potato Purée

Stew of Salted Cod, Pork Belly, Calamari, Chorizo, Smoked Pimentos Chickpeas

Spinach and Parmesan Ravioli Filled with Poached Egg, Black Perigord Truffles
Truffle and Rosemary Jus

DESSERTS CHOOSE ONE

Orange Croustillant, Lemon Cream, Pink Grapefruit Salad
Mandarin Sorbet

Praline Millefeuille, Chocolate Caramel Leaves, Hazelnut Chiboust

Toasted Almond Panacotta, Poached Huckleberries
Juniper and Black Pepper

Passion Fruit, Gelée and Foam, Cocoa and Compressed Pineapple

\$40 per person

EXECUTIVE CHEF JONATHAN WRIGHT
SOUS CHEF MATTHEW FASEKAS
PASTRY CHEF NOAH FRENCH

A SERVICE CHARGE OF 20% WILL BE ADDED TO ALL CHECKS

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food borne illness, especially if you have a medical condition