

FRIDAY, OCTOBER 18TH, 2013

Chef's Tasting Menu

Our Chef's tasting menu is designed to offer our guests the opportunity to take a guided journey through our menu to experience a variety of local, regional ingredients utilizing various preparations.

Scallop Crudo
yuzu chili, blood orange, avocado, lime

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Spiced Lentil and Apple Soup
glazed apples, yogurt, braised lamb, butternut squash

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Pan Seared Foie Gras
gingerbread, poached pear, parsnip, pomegranate

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Roasted Cod
potatoes, kale, king trumpet mushroom, brown butter bacon dressing

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New York Family Farms Beef
king trumpet mushrooms, scallions, carrots, cipollini onion

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Ginger Soufflé
peach coulis

Ninety Five Dollars
With Wine Pairing-One Hundred Forty Five

Chef's Experience

Offered nightly is our wonderful Chef's Experience. Join us at the Chef's Counter for an exquisite 10 course pre-fixe meal prepared exclusively by our Chefs just a few feet away. Opt for the additional wine pairing carefully selected for you by our sommelier and enjoy wine that has been perfectly paired with each dish. Interact with our culinary team as they add the finishing touches to your dish while you savor the energy of the kitchen.

This is a truly unique dining experience lasting approximately 3 hours.

Reservations are required at least 24 hours in advance.

Menu Is Available For The Entire Table Only

Smaller Plates

Spiced Lentil and Apple Soup
glazed apples, yogurt, braised lamb, butternut squash
Sixteen

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Teenage Lettuces
apples, celery, goat cheese, walnuts
Fifteen

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Scallop Crudo
yuzu chili, blood orange, avocado, lime
Eighteen

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New England Artisanal Cheese
fig, apple, blood orange, honeycomb, baguette
Twenty Two

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Pan Seared Foie Gras
gingerbread, poached pear, parsnip, pomegranate
Twenty Four

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Soft Boiled Watch Hill Farm Egg
Atwell's Gold grits, charred scallions, hen of the wood mushroom, truffle
Eighteen

Larger Plates

Sautéed Monkfish
cauliflower, fennel, masala, kaffir lime
Thirty Nine

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Roasted Cod
potatoes, kale, king trumpet mushroom, brown butter bacon dressing
Thirty Eight

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Aromatic Roasted Lobster
crispy rice cake, broccoli, carrots, oyster sauce
Forty Four

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Vermont Pheasant
confit leg, red cabbage, celery, cranberry, hazelnuts
Forty Two

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New York Family Farms Beef
king trumpet mushrooms, scallions, carrots, Cipollini onion
Forty Eight

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Connecticut Veal
heirloom beans, Swiss chard, sun chokes, hen of the woods mushroom
Forty Four

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Ricotta & Espresso Gnocchi
parsnips, king trumpet mushroom, slow cooked egg, maple butter sauce
Thirty