

Small plates

This menu is designed to express thoughts and food concepts that are created with the GUEST in mind who would like to experience more of a sampling of the chef's creativity.

Hawaiian tuna tartar, lemon, red onion & chervil salad caraway seed lavosh crackers

Diver scallop Provencal, caper berries, tomato concasse & garlic toasts

Red romaine, black pepper panna cotta, Grana padona foam and brioche disc

Thyme and garlic marinated lamb loin, red swiss char huckleberry reduction

Roast duck breast, salsify puree, asparagus "salad" poppy seed & roasted rice vinegar emulsion

60 day cured pork coppa, frisee greens, aged sherry, over easy quail egg, toasted hazelnuts

New England "clam bake"- lobster tail sous vide clam and potato ragu, pork belly confit

Foie gras "steak" black berry smear, champagne gelee and brioche French toast

Braised beef shortrib, crusted with French goat cheese carrot puree, fresh black truffle, syrah reduction

3 courses \$ 33	w/ wine \$ 50
5 courses \$ 50	w/ wine \$ 75
7 courses \$ 75	w/ wine \$110
9 courses \$100	w/ wine \$150

"Most people eat to live, I believe you should live to eat"
- Executive Chef Anthony Camilleri