

**Five Course-Prix Fixe 95.  
Including Wine Selections 141.**

*Tiwerton Tomato Nage*  
Farm Fresh vegetables, Maine shrimp, basil



*Georges Bank Scallops*  
Corn pudding, Allen Farm pea greens, fennel-tomato jam



*Hudson Valley Foie Gras*  
Cardamom waffle, pistachio, pineapple, white balsamic syrup



**Choice of:**

*Canadian Wild Boar*  
Grilled loin, cheddar grits, chanterelles, dandelion greens, chile jus

*Hereford Beef*  
Grilled filet, chick pea frites, collard greens, bacon, sweet pepper purée, Roquefort foam

*Pacific Halibut*  
Pan-roasted, Maine crab, spring peas, squash blossom, arugula, beet soubise

*Scottish Salmon*  
Skillet-seared, eggplant, hearts of palm, patty pan squash, pignoli, Banyuls gastrique



*Soufflé*  
Raspberry, chocolate biscotti, pistachio ice cream



**Vegetarian Menu**

Inquire about tonight's seasonal delights  
Five Course-Prix Fixe 79.

*Tasting menu available for the entire table only.*

