

Degustation Menu  
Eight Course 118.  
Including Wine Selections 183.

*Matunuck Oysters*  
Half-shelled, citrus mignonette



*Tomato Nage*  
Farm Fresh vegetables, basil



*Halibut*  
Corn pudding, Steve's greens, fennel-tomato jame



*Guinea Hen*  
Quinoa-spring vegetable ragoût



*Canadian Wild Boar*  
Grafton cheddar grits, chanterelle mushrooms



*Elysian Fields Lamb*  
Sweet pea-risotto, tomatoes, Madeira reduction



*Artisanal Cheese*  
Preserved walnuts, pâté de fruit, grilled bread



*Grand Dessert*  
Castle Hill sweets & confections

*Menu is available for entire table only*

