

## First

### Hand Cut Semolina Tagliatelle

Shaved French Burgundy Truffles, Regiano Parmesan and Italian Black Truffle Oil 18

### Butternut Squash Soup with Maryland Lump Crab Meat

Crème Fraiche and Chive Oil 10

### Table Salad

Organic Field Greens with Balsamic Emulsion, Ohio River Valley Assorted Baby Vegetables,  
Heirloom Cherry Tomatoes and Extra Virgin Olive Oil 10

### Tuna Tartare

Capers, Dijon Mustard, Extra Virgin Olive Oil, Hand Made Potato Chips and Chive Oil 11

### Hand Made Autumn Mushroom Ravioli

Sweet English Pea Sauce and Aged Balsamic 16

### Pecky Toe Crab Salad

Avocado, Assorted Heirloom Beans, Micro Fines Herb and Citrus Vinaigrette 14

### House Smoked Oregon Quail

Fingerling Potato Purée, Quail Tenderloin Ragout and Pinot Noir Sauce 12

### Sautéed Hudson Valley Foie Gras

Sweetbreads, Fingerling Potatoes and Port Wine Sauce 19

### Gold Beet and Cresenza Cheese Salad

Bosc Pears, Shallots and Extra Virgin Olive Oil 14

## Second

### Carnarrolli Rice

Assorted Organic Petite Vegetables, Wild Hand Gathered Autumn Mushrooms  
and Truffle Butter Sauce 24

### Casco Bay Cod

Calypso Bean, Lardon and Melted Leek Ragout with White Asparagus and Lobster Coral Sauce 30

### Maine Day Boat Lobster

Cippolini Onions, French Fingerling Potatoes, Brussels Sprouts and Tarragon  
with Sweet Onion Butter and Lobster Roe Sauce 37

### Maine Diver Scallops

Sautéed Hudson Valley Foie Gras, Carnarrolli Rice, Oregon Lobster Mushrooms  
and Port Wine Sauce 35

### New England Monkfish

Wrapped in Bacon with White Shrimp, Fennel and Sweet Onion Ragout, Saffron and Mussel Juice 28

### New Zealand Venison Loin

Apple Wood Smoked Bacon, Fines Herb Spatzle, Sliced Shallots, Carmelized Cipollini Onions  
And Poiverade Sauce 34

### Magret Duck Breast

Pearled Barley, Savoy Cabbage, Duck Confit and Port Wine Sauce 29

### Prime Aged Sliced Rib Eye and Braised Beef Short Ribs

Shropshire Dauphinoise Potatoes, Frisee and French Burgundy Truffle Salad with Short Rib Jus 39

### Veal Noisette

Prosciutto de Parma, Confit Yukon Gold Potato Hash with Chanterelles, Assorted French Bean Salad  
and Red Wine Sauce 36