

ENTRÉES

VEGETABLE PANACHÉ

quinoa pilaf, wilted spinach, cauliflower steak, baby carrots, haricots verts (GF)

ORGANIC SALMON

seared, red quinoa risotto, oyster mushrooms, Pommery mustard sauce (GF)

LOBSTER

Nova Scotia, roasted, savoy cabbage, mirepoix, lobster-cider consommé (GF)
\$10 supplement

TUNA

grilled, coconut sticky rice, avocado, shiitake mushrooms, ginger vinaigrette (GF)

SEA BASS

seared, lobster tomato risotto, baby leeks, artichoke chips, lobster emulsion (GF)

PORK

Berkshire chop, broccoli rabe, potato pancake, chorizo brunoise, celery root chips

LAMB

roasted rack, lollipop kale, baby turnips, Romanesco, harissa
\$10 supplement

BEEF

filet mignon, potato purée, baby carrots, mushroom marmalade (GF)

ORGANIC CHICKEN

grilled breast, crispy thigh, baby delicata squash, wild rice, consommé

CALF'S LIVER

bacon-onion tartlet, haricots verts, cassis sauce

\$73.00 per person

Three-Course Prix Fixe: Choice of Appetizer, Entrée, Dessert, and
Freshly Brewed American Coffee or Tea
(Exclusive of sales tax and gratuity)

APPETIZERS

PUMPKIN SOUP

creamless purée, chestnuts, apples, chives ^{GF}

SHRIMP

crab meat spring roll, warm shrimp, avocado, hearts of palm, house made cocktail sauce

TARTARE

yellowfin tuna, cucumber, sesame seeds, crispy phyllo, Asian marinade

OCTOPUS

grilled, potatoes, preserved lemon, niçoise olives, olive oil ^{GF}

LOBSTER CHOWDER

Kaffir lime, coconut, lemongrass ^{GF}

SCALLOPS

seared, spaghetti squash, lemon-soy emulsion ^{GF}

FRESH BACON

house cured, apple quince jam, sunflower seeds, apple chip ^{GF}

SHORT RIB TORTELLINI

house made, sunchoke coulis, black truffle emulsion

SALADS

ENDIVE SALAD

herbed goat cheese, golden beets, pecans, apple cider vinaigrette

NANCY SALAD

romaine, endive, arugula, tomatoes, sherry vinaigrette

LITTLE GEM BLT

bacon, avocado, red pepper, cucumber, shallots, red wine vinaigrette ^{GF}

CHOPPED VEGETABLE SALAD

romaine, jicama, broccoli, roasted peppers, lemon vinaigrette, ricotta salata ^{GF}