



PRIX FIXE MENU \$55

FIRST COURSE - CHOOSE ONE

Clam Chowder

New England style, chives, fried saltines.

Heirloom Tomato Salad

Baby lettuces, cucumber, fines herbs, sauce tonnato.

Local Halibut Crudo

Watermelon, olive oil, basil, rice cracker.

ADD A FLATBREAD FOR THE TABLE

Truffled Mushroom Flatbread

Crème fraîche, parmesan, chile flake.

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SECOND COURSE - CHOOSE ONE

Local Swordfish

Sweet corn pudding, fried okra, cherry tomato, purslane.

Roast Chicken

Jimmy Nardello pepper, potato, roasted tomato vinaigrette, caper,

Charred Eggplant

Chickpea panisse, herbed tahina, black olive tapenade,

THIRD COURSE - CHOOSE ONE

Vacherin

Coffee gelato, bittersweet chocolate, meringue, candied almonds, crème anglaise.

Cornmeal Cake

Raspberry, lemon-fennel syrup, whipped cream.

Chevre

Tomato bourbon jam, pistachio, seeded crackers.