

# DINNER MENU

*prix fixe* \$110 per person

tax and gratuity not included  
2% kitchen appreciation added to bill

## *to begin*

House-baked focaccia bread with herbs de Provence, extra virgin olive oil, MV sea salt, whipped Vermont butter

## *amuse bouche* *Chef's intro, locally focused, single bite*

**Tonight:** Pâté campagne & black truffled chicken liver, multi-grain sourdough toast - from Grey Barn Farm pork, organic chicken, house-made mustard, spring pickles, blackberry jam

## *first course*

**Vineyard Lobster Puff** House-made gougere with parmesan & garden thyme, pommes dauphine, dilled cucumber

**Menemsha Fish Chowder** House-smoked bluefish & bass, sweet & gold potatoes, aromatic vegetables, chardonnay, a touch of cream, spring garni: shaved radish, fennel, greenhouse pea shoots, lemon olive oil

**Lamb Borek** Allen Farm's Chilmark raised lamb braised with citrus, golden raisins & Moroccan spices wrapped in phyllo, lemon-dill yogurt, marinated cucumber, roasted tomato

**Beetlebung Farm Carrot Party** Harissa roasted baby carrots, toasted freekeh, carrot frond pesto, pickled fennel & carrot tops, ginger-citrus carrot coulis, cumin toasted sunflower seeds

**Spring Farmer Salad** Beetlebung organic lettuces, shaved fennel & radish, \$19 *vegetarian/ \*vegan*

## *intermezzo* *Refresh the palate*

**Tonight:** Green apple-celery essence with Moroccan mint, almond crisp

## *main course*

**Pan-roasted Black Sea Bass** Old Bay spices, cornmeal crust, fingerling potatoes, spring "succotash", sweet corn emulsion

**Blackberry BBQ Braised Short Ribs** Anson Mill's heirloom grits, Vermont cheddar, crispy sweet onion

**Roast Chicken Aji Amarillo** Peruvian-style marinated breast, crisp potatoes, salsa verde, chile yogurt crème

**Seared Cape Sea Scallops** Griddled sweet corn-zucchini cake, applewood smoked bacon, vine-ripe tomatoes, fresh basil, roasted carrot coulis *Gluten-free*

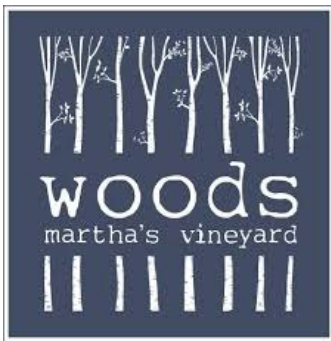
**Pan-roasted Chickpea Heart of Palm Cake** Braised local greens, roasted cauliflower, citrus-carrot coulis

*All main courses served with chef's vegetables, seasonal variety*

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**MV Partners:** Allen Farm, Chilmark; Bridget's Gardens, West Tisbury; Grey Barn Farm, Chilmark; MV Seafood Collaborative, Menemsha; Beetlebung Farm, Chilmark; North Tabor Farm, Chilmark; Ghost Island Farm, West Tisbury; MV Sea Salt, Vineyard Haven

Galen Sampson, Executive Chef & General Manager  
Bridget Muller-Sampson, Restaurant & Events Manager, Lead Gardener  
Anna Diezemann, Assistant Front of House Manager  
Zack Rydzewski, Sous Chef



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### *dessert*

**Lavender-Vanilla Crème Brûlée** Turbinado sugar crust

**Flourless Chocolate Cake** Blackberry cassis coulis, chantilly cream

**Rustic Carrot Cake, Blood Orange Icing** Spice toasted walnuts, carrot caramel

**Lemon Posset** Refreshingly tart double cream, fresh berries & garden mint

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## TONIGHT'S FEATURED SPECIALS

*Accentuate your meal or share with the table*

### *additions*

**Menemsha Creek Oysters, ½ dozen** On-the-half-shell, tomato-cocktail sauce, garden mignonette, lemon. \$22

**Grey Barn Farm Cheeses** Prufrock, Bluebird & Eidolon cheeses, 1½ oz per variety, seeded flatbread & house-baked sourdough rye. \$26

### *first course features*

**Cape & Island Escabeche** Grilled calamari & bay scallops, pickled red onion, cucumber, served chilled, with citrus-herb marinade, greenhouse micro herbs, mango-chile coulis

### *main course features*

**MV Littleneck Clams & Hand-made Pasta** Roasted garlic & shallots, lemon, extra-virgin olive oil & chile

**Grilled Atlantic Swordfish** Roasted sweet potato, avocado salsa verde, shaved fennel-clementine salad

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### ***Our food & sourcing philosophies***

*The food of Woods is guided by the seasons and by a commitment to local and sustainable sourcing. We feature rustic, extraordinarily flavorful, naturally-inspired food influenced by the rugged beauty and sea-driven tastes of New England—a distinctive region rich with vibrant agricultural scenes and flush with an extraordinary bounty from its waterways and the sea. We source as much as possible from our partners: local farmers, producers—and waterwomen and watermen. We also work to develop partnerships with regional sustainable and artisanal growers and producers.*

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