

The Forest Room

Chef's seven-course tasting menu

SAMPLE MENU - \$175

1.

sea scallop, lobster claw, Cape calamari
tangerine escabeche, watermelon three ways, hand-seeded violas

2.

lamb carpaccio, Allen farm
nasturtium capers, rosemary mustard, toasted freekeh tabouli

3.

crisp oysters - buckwheat crust, sweet corn
heirloom tomato, lemon pickled garlic scape, horseradish gribiche

4.

scotch lobster tail
baby potato, ocean greens, single malt crème, caviar

5.

roasted beef tenderloin, bone marrow garni
summer mushrooms, red wine braised cippolini, Ghost Island chard

6.

Grey Barn's Prufrock cheese & farm-cured finocchiona
spicy island greens-radish salade, fennel-apricot conserve, black bread

7.

flourless chocolate tart
blackberry-lemon basil compote

after.

holy basil tissane
lavender shortbread

our island farm + fishing partners

West Tisbury

Bridget's culinary gardens / Ghost Island Farm / Nip + Tuck Farm

Chilmark

Allen Farm / Grey Barn Farm / Beetlebung Farm / North Tabor Farm

Menemsha

MV Seafood Collaborative / Menemsha Fish Market

Vineyard Haven

MV Sea Salts

Edgartown

Morning Glory Farm