



SUMMER 2021 · PRIX FIXE \$95/PERSON · SELECT ONE PER COURSE

FIRST

YELLOWFIN TUNA CRUDO

avocado, crispy garlic, radish, fine herbs, soy-yuzu ginger dressing

ROASTED SUMMER SQUASH SOUP

toasted pistachios, honey creme fraiche

CRISPY OYSTERS

bibb lettuce, dill, smoked shallot & buttermilk dressing

SECOND

ICEBOX WATERMELON + FETA

pickled red onion, cucumbers, black pepper, mint

HEIRLOOM TOMATO SALAD

heirloom tomatoes, burrataini, salsa verde

THIRD

RED WINE-BRAISED BLACK ANGUS SHORT RIBS

Yukon Gold potato puree, fresh dug vegetables, scallions

PAN SEARED CAPE COD

corn relish, swiss chard, pea puree

MAINE LOBSTER BOIL +\$20

local clams, corn + linguica succotash

HOUSEMADE CAVATELLI

roasted mushrooms, sugar snaps, toasted sunflower seeds

FOURTH

CHOCOLATE BUDINO

berry marmalade + whipped cream

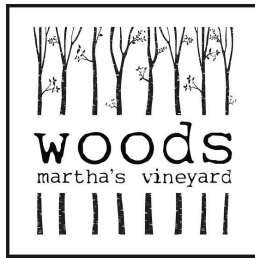
COCONUT PANNA COTTA

passion fruit sorbet, tropical gelee, graham cracker streusel

APPLE CRISP

vanilla gelato, caramel

Executive Chef: **Latisha Daniel**



KID'S SUMMER MENU 2021 · PRIX FIXE \$55/PERSON ·

FIRST

SEASONAL FRUIT BOWL

fresh local fruit

SECOND

GARDEN SALAD

local greens, tomato, cucumber, citrus vinaigrette

THIRD

MAC N CHEESE

pasta & cheese sauce

HOMEMADE CHICKEN FINGERS & FRIES

fried chicken fingers & french fries

FOURTH

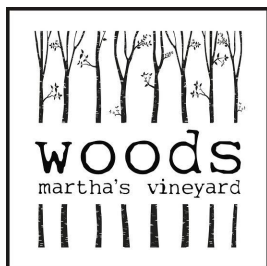
KID'S BROWNIE SUNDAE

vanilla ice cream, brownie crumbles, caramel sauce

DECONSTRUCTED S'MORES

chocolate pudding, graham cracker crumble, charred marshmallow

Executive Chef: **Latisha Daniel**



SPARKLING

Bisol Prosecco Brut **\$11 / \$45**

Huber Sparkling Rosé **\$12/\$40**

Lambrusco "Vecchia Modena" Cleto Chiarli 2020

Lambrusco di Sorbara, IT **\$14/\$54**

Decoy Brut Cuvee NV Napa Valley, CA **\$65**

CHAMPAGNE

Domaine Chandon Garden Spritz **\$18**

Roederer Estate Brut NV FR **\$120**

WHITES

Mason Sauvignon Blanc 2018 Napa Valley, CA
\$13 / \$45

Wither Hills Sauvignon Blanc 2020 Malborough, NZ
\$15 / \$59

Chemistry Pinot Gris 2018 Willamette Valley, OR **\$12 / \$44**

Neyers 304 Chardonnay 2018 Sonoma, CA **\$12 / \$39**

Schlossmühlenhof Das Ist Kein Orange 2020
Rheinhessen, DE **\$15 / \$57**

Silverado Vineyards Sauvignon Blanc 2020 Yountville,
CA **\$60**

Joseph Drouhin Meursault 2018 Bourgogne, FR **\$240**

Reyneke Chenin Blanc 2018 Stellenbosch, SA **\$85**

Château Picque Caillou Bordeaux White Blend 2019
Pessac - Leognan, FR **\$150**

Domaine Laroche Saint Martin Chablis 2019 Bourgogne,
FR **\$90**

Vincent Girardin "Les Vieilles Vignes" Burgundy Côte
de Beaune Blanc 2018 Chassagne - Montrachet, FR **\$200**

LIOCO Chardonnay 2018 Sonoma, CA **\$55**

Rombauer Chardonnay 2019 Carneros, CA **\$80**

Hyde de Villaine Chardonnay 2017 Napa Valley, CA **\$120**

Jarvis Finch Hollow Chardonnay 2016 Napa Valley, CA
\$69

Le Vieux Donjon Chateauneuf Du Pape White Blend 2019
Rhône, FR **\$150**

Joseph Burrier Pouilly - Fuissé 2016 Bourgogne, FR **\$80**

Villa Wolf Gewurztraminer 2019 Pfalz, GR **\$49**

Cristina Ascheri Gavi di Gavi 2020 Piemonte, IT **\$49**

Gini Soave Classico 2019 Veneto, IT **\$65**

St. Michael Eppan Pinot Grigio 2018 Trentino-Alto
Adige, IT **\$50**

Bodega Garzon Reserva Albarino 2020 Maldonado, UY
\$70

Nortico Alvarinho 2019 Minho, POR **\$65**

José Maria de Fonseca Twin Vines Vinho Verde Minho,
POR **\$70**

ROSÉ

Château Gassier Esprit 2019 Cotes de Provence, FR **\$14/
\$36**

Flowers Rose 2020 Sonoma Coast, CA **\$50**

REDS

Neyers Zinfandel 2018 Lodi, CA **\$12 / \$39**

Joseph Carr Cabernet Sauvignon 2018 Paso Robles, CA
\$15/\$55

Fleur Pinot Noir 2018 Los Carneros, CA **\$14 / \$50**

Katerine Goldschmidt Cabernet Sauvignon Alexander
Valley, CA **\$80**

Château Suau Cadillac Côtes de Bordeaux **\$120**

RouteStock Pinot Noir 2019 Sonoma County, CA **\$59**

Shea Estate Pinot Noir 2017 Willamette Valley, OR **\$99**

Maison Roche de Bellene Pinot Noir 2020 Bourgogne,
FR **\$100**

Joseph Drouhin Côte de Nuits - Villages 2018
Bourgogne, FR **\$150**

Paul Autard Chateauneuf de Pape 2018 Rhône Valley, FR
\$200

Alessandro e Gian Natale Rosso Dei Dardi Vino Rosso
2018 Piemonte, IT **\$50**

Campogiovanni Brunello di Montalcino 2015 San Felice,
IT **\$150**

Tommasi Amarone della Valpolicella Classico Veneto, IT
\$200

Terrazas de los Andes High Altitude Malbec Mendoza,
AR **\$80**

Bodega Numanthia Termes Tempranillo Toro, SP **\$95**

DESSERT

La Fleur Renaissance 2016 Sauternes, FR **\$45**

Vietti Moscato D'Asti Vietti, IT **\$12 / \$40**

Graham's 10 year Tawny **\$15**

Graham's 20 year Tawny **\$18**

CANS

Tributary Pale Ale **\$12**

Bunker Machine Czech - Style
Pilsner **\$8**

Wicked Bueno Mexican - Style
Lager **\$8**

Four Quarters Phaze IPA **\$12**

Singlecut 18 Watt IPA **\$10**

Singlecut Softly Spoken Magic
Spells Imperial IPA **\$11**

Aeronaut Citra Galaxy Session IPA
\$11

Vermont Beermakers Pebble DIPA
\$12

Newburgh Brown Ale **\$10**

Pony Shack Bliss **\$8**

NON - ALCOHOLIC

San Pellegrino Aranciata, Limonata
& Arancia + Fico D'India **\$7**

Pepsi **\$5**

Diet Pepsi **\$5**

Schweppes Ginger Ale **\$5**

Fruit Juice **\$3**

CANS

Tributary Pale Ale **\$12**

Bunker Machine Czech - Style
Pilsner **\$8**

Wicked Bueno Mexican - Style
Lager **\$8**

Four Quarters Phaze IPA **\$12**

Singlecut 18 Watt IPA **\$10**

Singlecut Softly Spoken Magic
Spells Imperial IPA **\$11**

Aeronaut Citra Galaxy Session IPA
\$11

Vermont Beermakers Pebble DIPA
\$12

Newburgh Brown Ale **\$10**

Pony Shack Bliss **\$8**

NON - ALCOHOLIC

San Pellegrino Aranciata, Limonata
& Arancia + Fico D'India **\$7**

Pepsi **\$5**

Diet Pepsi **\$5**

Schweppes Ginger Ale **\$5**

Fruit Juice **\$3**