

## *Starters*

### **FRIT O MISTO**

Chinese Five-Spice Dusted  
Calamari | Shrimp | Scallops  
Crispy Sweet Potato and Plum Dipping Sauce  
10

### **DUCK CONFIT EN CROUTE**

Foie Gras and Duck Sausage  
Preserved Duck | Chestnuts | Sage | Aged Balsamic  
12

### **LOBSTER AND CRAB MAC-N-CHEESE GRATIN**

Tubettini Pasta | Jumbo Lump Crab | Tender Lobster Medallions  
Creamy Three-Cheese Sauce  
13

### **PÂTÉ DE CAMPAGNE**

Country-Style Pork Pâté  
Haricot Vert | Radish | Cornichons  
Whole Grain Mustard | Toast Points  
12

### **OLIVE OIL POACHED SHRIMP**

Rosemary Scented Cannellini Bean Purée  
Pancetta | Preserved Lemon  
10

## *Soups*

### **SOUP DU JOUR**

Prepared Daily  
6

### **LOBSTER STEW**

Maine Lobster | Cream | Sherry  
9 cup | 12 bowl

## *Salads*

### **PROSCUITTO WRAPPED FIG AND GOAT CHEESE TERRINE**

Arugula Salad | Toasted Pine Nuts | Lemon Thyme Vinaigrette  
9

### **CHOPPED HARVEST SALAD**

Dried Cranberries | Spiced Walnuts | Apples | Candied Pumpkin  
Creamy Buttermilk Sage Vinaigrette  
8

### **CAESAR SALAD**

Romaine Hearts | Croutons | Parmesan  
House-Made Dressing  
(Prepared Table-Side for 2 or more guests)  
8

### **CHEESE PLATE**

Three Artisanal Cheeses | Poached Fig | Apricot  
Spiced Almonds | Toast Points  
12

### **HOUSE SALAD**

Baby Lettuce | Radish | Cucumbers | Tomato  
Dijon Vinaigrette  
7

# *Entrée Selections*

## **GRILLED SALMON**

Coconut Tarragon Lobster Broth  
Carrot Parsnip Purée | Swiss Chard | Crispy Shallots  
24

## **BRAISED LAMB SHANK**

Pecorino Romano Polenta  
Swiss Chard | San Marzano Tomato Ragout  
27

## **FOREST MUSHROOM RISOTTO**

Porcini | Black Trumpet | Chanterelle Mushrooms  
Grilled Fennel | Mizuna and Hazelnut Pesto  
22  
With Seared Scallops - 25

## **DUCK A L'ORANGE**

Sweet Potato Dauphine | Brussel Sprouts  
Clementine Salad  
27

## **CHATEAU BRIAND FOR TWO**

Carved Table-Side  
Individual Potato Gratin / Sautéed Baby Vegetables  
Sauce Foyot  
(please allow 20 minutes)  
55

## **MARKET FRESH FISH OF THE DAY**

Spaghetti Squash "Noodles" | Asparagus Tips  
Chanterelle Mushrooms  
Gewurztraminer Beurre Blanc  
Market Price

## **FILET MIGNON AUX BERRICHONNE**

Petit Onions and Yukon Gold Mashed Potato  
Grilled Asparagus | Sauce Choron  
28

## **DRY AGED NEW YORK STRIP STEAK FRITES**

House-Cut Kennebec Fries | Dijon Aioli  
Herbed Compound Butter  
Burgundy Syrup  
30

*Christopher Kube, Executive Chef • Kenneth Silva, Sous Chef • Fall 2011*

**Thoroughly cooking meats, poultry, shellfish or eggs reduce the risk of foodborne illness**