

RESTAURANT WEEK MENU

LUNCH – 30.

COURSE ONE

LOBSTER BISQUE

SHERRY, ESPELETTE, NASTURTIUM

BEET CARPACCIO

BADGER FLAME, CASTELFRANCO RADICCHIO,
RICOTTA SALATA, PRESERVED LEMON VINAIGRETTE

SMOKED SALMON

BAGUETTINI, CRÈME FRAICHE, CHERVIL, CAPERBERRIES

COURSE TWO

FISH SANDWICH

FRIED HADDOCK, SHAVED LETTUCE, PICKLE,
KEWPIE MAYO, CHEDDAR, BRIOCHE

PORK TENDERLOIN

ROOT VEGETABLE HASH, PICKLED GOOSEBERRY, MUSK WILLOW

COURSE THREE

LIMONCELLO CAKE

RASPBERRY SAUCE

GELATO OR SORBET

ROTATING FLAVORS

