

BEGIN

SHIITAKE SOURDOUGH / 5
Boursin Spread • Cultured Butter
• Juniper • Bay Leaf

BASS CRUDO* / 16
Grapefruit • Pine Nut • Salsify

PRIME BEEF TARTAR* / 15
Beets • Apple • Mustard • Watercress

HALF DOZEN OYSTERS* / 20
Broiled East Coast vs. Raw West Coast
Heart of Palm • Maine Uni • Lime

CURED SALMON RILLETTES / 25
Caviar* • Lemon • Chartreuse Yogurt

BLACK TRUFFLE MEATLOAF / 16
Veal • Caramelized Béchamel
• Mushroom Ketchup • Tarragon

SCALLOPS* / 20
Foie Gras Royale • Barley • Celery
• Persimmon

WARM ROOT VEGETABLES / 13
Carrot • Chestnut • Turnips • Pomegranate
• Mache

CAVIAR* / MP
See our additional list
• Traditional Accoutrements

SOUP + SALAD

BUTTERNUT SQUASH SOUP / 12
Mushrooms • Apple
• Moscatel Vinaigrette

CLAM + PORK CHOWDER / 10
Littleneck Clams • Pork Belly • Chips

SHAVED SQUASH / 11
Radicchio • Cranberry • Sage Granola

KALE + BRUSSELS SPROUTS / 12
Grape • Radish • Bacon • Blue Cheese
• Poppy Seeds

PASTA /mid course

SPAGHETTI / 26
Lobster • Celery • Uni • Benton's Ham
• Cured Egg

COCOA PAPPARDELLE / 22
Wild Boar Ragout • Rapini
• Pumpkin • Walnut • Sage

POTATO AGNOLOTTI / 19
Broccoli • Clothbound Cheddar
• Smoked Nuts

LAND + SEA

COD / 28
Celery Root Polenta • Meyer Lemon
• Cuttlefish • Olives

SEA TROUT* / 34
Fingerling Potato • Smoked Mascarpone
• Kale • Almonds

DUCK* / 32
Rye Spätzle • Kohlrabi • Mustard Greens
• Pear

VENISON OSSO BUCO / 39
Sweet Potato • Portobello Mushroom
• Smoked Clam

WAGYU FLANK STEAK* / 42
Carrots • Chestnuts • Bacon
• Collard Greens

BONE-IN PRIME BEEF RIBEYE* / MP
Tallow Bread Pudding • Vidalia Onion
• Brussels Sprouts

SAUSAGE ON BRIOCHE / 18
Red Cabbage • Caraway • Dill

CHEESE

MAGGIE'S ROUND* / 10
Massachusetts • *Semi-Firm*
Pistachio • Quince • Urfa
• Herb Flowers

BLUEBIRD* / 10
Martha's Vineyard • *Blue*
Brown Bread • Seeds • Cranberry
• Benton's Ham

OMA* / 11
Vermont • *Washed Rind*
Apple • Walnut • Dried Cherry
• Seed Cracker

CELEBRATIONS MENU / 50

Enjoy an ever-changing celebration of all things our chefs are excited about this season. Available Thursdays.

* Consuming raw and undercooked items can lead to a foodborne illness. Please inform our staff of any allergens you may have prior to ordering.