

*eating raw or undercooked meat, shellfish, seafood, or eggs may increase your risk
of food borne illness

**please mention all dietary restrictions

***EVERYTHING GLUTEN FREE

DINNER CHRISTSMAS EVE AND DAY:

seatings at 12pm, 3pm, 5:15pm, and 7:30pm

WHOLE MENU AVAILABLE A LA CARTE

***chef reserves the right to change course order*

***foie gras not available in ½; 2oz foie add 13, 1oz foie no upcharge for full size
starter; 1oz foie 6 upcharge for mini size foie gras*

**ribeye add 26 (can be shared over 2 tasting menu's no upcharge)*

***duck leg add 3*

***bone marrow not available in mini size*

3 course \$53 Choice of main Course, plus pick 2: starter, salad, cheese, soup, dessert

4 course \$53: Pick 1: cheese, starter, soup, salad, or dessert; choice of main course,
plus choose 2: mini soup, mini salad, mini cheese, ½ size starter

5 course \$63: choice of starter, choice of main course, choice of dessert, plus choose
2 mini's: soup, salad, cheese, starter

6 course \$69: choice of starter, choice of main course, choice of dessert, plus choose
3 mini's: soup, salad, cheese, starter

***make mini's on 4, 5, of 6 course full size add 5.5 each*

chef's wine flight (2 6oz pours plus dessert wine; can sub dessert wines):

house...37 chefs....47 reserve....54

STARTERS

Foie gras, huckleberry, toast point minus 8 vinegar 1oz....13 2 oz...26

Bone marrow, cracker, microgreen 13

SOUP Rhode island clam chowder 13 cup/19 bowl

SALAD dandelion green salad, sherry hazelnut vinaigrette, bread crumbs, beet, radish, feta* 11

MAIN COURSES

served with root veg puree and brussel sprouts with bacon, and mustard

Duck confit 36

1lb Grass fed beef Ribeye 59 (upcharge for tasting menus; 1 available)

CHEESE chef's daily cheese plate: accompaniments, crackers* 13

DESSERT *please order with main course

Christmas pudding (dense fruit cake), cardamom ice cream, blueberry compote 13

Chocolate truffles, toffee, cardamom ice cream, blueberry compote