

Small Plates

A Tasting Portion

English Cucumber Martini

Curried Crème Fraiche, Niçoise Olive "Petals"
Crystallized Lemon \$7

"Beau Soleil" Oysters with Field Rhubarb Gelee

Strawberry Chips, Petit Basil \$11

Kaffir Lime Cured Atlantic Salmon

Lemongrass Syrup, Lychee, Red Chili Marinated Pineapple \$10

Appetizers

Tasting of Berkshire Pork

Crispy Braised Shoulder with Pea Shoots and Mustard Oil
Grilled Tenderloin with Turkey Fig Jam and Petit Arugula \$15

Soft Shell Crab Tempura

Smoked Tomato Coulis, Caperberries, Shaved Radish and Pickled Cippolini Onion Salad \$18

Tartar of Yellowfin Tuna

Sesame Marinated Cucumbers, Chili Oil, Cilantro, Jicama, Fried Rice Noodles \$14

Roasted Artichoke en Barigoule

Black Niçoise Oil, Shaved Asiago, Pearl Onions, Morels \$12

Broken Arrow Ranch Venison Carpaccio

Blackberries, Grilled Ramps, Walnut Toast \$12

Signature Soups and Salads

Wentworth Clam Chowder

Common Crackers, Thyme Oil \$8

Maine Lobster Bisque

Chopped Lobster and Garlic Toast, Thyme Oil \$9

Organically Grown Baby Lettuces

Radishes, Carrots, Marinated Cherry Tomatoes, White Balsamic Vinaigrette \$7

Marinated Heirloom Tomatoes and Haas Avocado

Pickled Red Onion, Arugula, Ricotta Salada, Serrano Ham \$11

Red Watercress Leaves and Roasted Baby Beets

Marcona Almond Pureé, Vermont Goat Cheese, Fennel \$9

Salad of Green and White Asparagus

Braised Radishes, Navel Oranges, Black Trumpet Vinaigrette \$11

Main Course

Roasted Rack of American Lamb

English Pea Risotto, Morels, Pea Shoots
Young Rainbow Carrots and Fiddleheads \$36

Bacon Crusted Fillet of Salmon

Polenta Frites, Arrowleaf Spinach
Crisp Red Watercress, Roasted Sweet Peppers \$32

All Natural Chicken Breast

With Braised Leg in Truffled Pastry, Grilled White Asparagus
Fava Beans, Fingerling Potato "Coins", Artichoke Mustard \$29

"Surf and Turf"

Pan-Seared Jumbo Scallops and Grilled Petit Filet of Beef
Celeriac Puree, Spring Squashes and Blossoms, Garden Herb Salad \$38

Grilled Filet of Beef Tenderloin

Cardarello Mushrooms, Caramelized Baby Fennel Bulb, Braised Cipollinis
Citrus Scented Orzo, Basil Jus \$38

Chilled Poached Maine Lobster Tail and Claw

Marinated Summer Melons, Shaved Asparagus
Mache, Meyer Lemon Vinaigrette \$38

"Fricassée" of Fines Herbs Gnocchi and Spring Vegetables

English Peas, Grilled Ramps, Foraged Mushrooms
Glazed Young Carrots and Puree \$25

Yellowfin Tuna Seared Rare

Heirloom Tomato-Smoked Corn Napoleon, Charred Vidalias
Radish and Popcorn Shoot Salad, Hass Avocado Puree \$36

Executive Chef ~ Daniel Dumont

Executive Sous Chef ~ Matt Louis

Chef de Cuisine ~ Bill Barcikowski