

Sample Dinner Menu

Appetizers

duo of onion soup ~ gratinée, bisque

chilled cucumber gazpacho, petite maine crab cake

*artichoke-mushroom cannelloni,
goat cheese mousse, shaved truffle*

*trio of tartare
spicy yellowfin tuna, gingered hamachi, truffled salmon**

shrimp n' grits, linguica, pipérade

lobster risotto

*duo of foie gras
truffled foie gras mousse "blt" sandwich
seared foie gras, plum chutney, waffle, passion fruit syrup*

*braised escargots, garlic-white wine sauce,
gnocchi, confit tomatoes*

*toy box heirloom tomato salad, fresh mozzarella,
tempura asparagus, aged balsamic*

*organic citrus salad, pickled fennel, endive,
baby spinach, yogurt-mint dressing*

*salad of cape cod organic farm baby lola rossa and tango,
great hill blue, candied pecans, raspberry vinaigrette*

cape cod organic farm simple greens, champagne vinaigrette

*watermelon salad, goat cheese beignet, farmer jones' petite spinach,
crisp garlic roots, lemon-honey drizzle, dried organic blueberries*

Prices range from \$8 - \$23

Entrées

seared sea bass, caviar-dill butter, ratatouille moderne

caramelized salmon, white bean ragout, haricots vert

lemongrass-coconut bouillabaisse, monkfish, rock shrimp, baby fennel, spinach

butter braised shelled king crab legs, corn foam, english peas, shimejis

caramelized day boat scallops, mushroom ravioli, truffle cream sauce, arugula

*“petite clam bake” - butter poached lobster, yukon gold potato,
corn pudding, white and green asparagus*

*“eggplant parmesan” roasted plum tomato sauce, micro basil
(vegan version available upon request)*

braised organic chicken “française”, cavatelli, tomato, baby squash

hoisin barbecued open faced pork buns, pickled cucumber, shiso, daikon, carrot

ny strip steak, trio of sauces, exotic mushroom polenta, garlic and shallot chips

*black trumpet mushroom encrusted beef tenderloin,
braised veal cheek, chinese water spinach-daikon wontons*

Prices range from \$25 - \$47

Sides

sautéed rapini, pine nuts, great hill blue cheese

farmer jones’ seasonal baby vegetables

asparagus-mushroom gratin

creamy polenta, oven cured tomatoes, westfield farm goat cheese

marinated heirloom tomatoes, white balsamic vinaigrette

porcini scented whipped potatoes

wilted spinach, garlic, tomato

Prices range from \$6 - \$9