



TO BEGIN

tuna crudo*

yuzu aioli, pickled daikon, gaufrettes, celery leaves

native beet salad

herbed goat cheese, walnuts & mache, 8 brix vinaigrette

wagyu beef carpaccio*

sunchoke chips & hazelnuts, black truffle aioli, pepper cress, cipollini onions

SECOND

cotechino & lobster sauce

cotechino sausage, grapefruit, lentils de puy

pappardele al di cinghiale braised boar shoulder, tomato, herbs

duck confit & gnocchi

port & mulled-spice soaked prunes, kale, pecorino

ENTRÉE

a taste of boston chops*

bone-in beef tenderloin, roasted fingerlings, bacon lardons, asparagus, sauce béarnaise

truffle roasted chicken

black perigord truffle, soft polenta, crispy mushrooms, haricot vert, chicken jus

pan roasted black bass

gigante bean cassoulet, kimbe carrots, chorizo vinaigrette

DESSERT

chocolate gateaux

dark chocolate mousse, chocolate devil's food cake, tonka bean ice cream

dulce de leche cheesecake

house-made cheesecake, graham cracker crust, winter fruits

** These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, shellfish, seafood, or eggs may increase your risk of foodborne illness.*

Before placing your order, please inform your server if a person in your party has a food allergy

OWNER ~ BRIAN PICCINI • EXECUTIVE CHEF ~ CHRIS COOMBS
DIRECTOR OF OPERATIONS ~ MITCH HAYES • GENERAL MANAGER ~ CRAIG MARCOTTE
MANAGER ~ CHRIS DAVIS