raw bar

Savage Blonde Oysters | add $14
1/2 dozen, mignonette

Shrimp Cocktail | add $4 each
gochugang cocktail sauce

Crab Salad | add $13
togarashi, nuoc cham

first

Smoked Salmon Rillette
creme fraiche, everything bagel spice, rye toast

Chopped Farm Salad
vegetables & greens from the Farmington Valley,
oregano vinaigrette, Finback cheese

Tuna Tartare
yuzu ponzu, ginger, honey crisp apples

Warm Beet Salad
straciatella cheese, pistachios, pickled carrot

second

Winter Squash Bisque
coconut & green chili cream, fried peanut

Gnocchi
pomodoro sauce, confit tomatoes, goat cheese

Smoked Sausage & Preserved Peppers
red pepper jam, pickled peppers, dijonnaise

Foie Gras Torchon | add $10
pumpkin bread, concord red wine gelee, pepitas

third

Beef Tenderloin
shallots, onion salsa verde, cheesy potato puree

Vadouvan 898 Squash
confit fennel, curried tomato sauce

Grilled Swordfish
lentil stew, red wine beurre blanc

Bella Bella Chicken
seacoast mushrooms, grits, chicken jus

Bella Bella Duck Breast
sweet potato hash, braised collared greens, jus

fourth

Apple Pie
cider gastrique, salted caramel mascarpone

Young Farm Corn Cake
toasted almond, raspberry, stone fruit compote

"Fluffer-Nutter"
peanut butter fluff, chocolate ganache, white cake

Melinda Mae Cheese
Mystic Cheese Company | cherry caramel

thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness