

# PURITAN & COMPANY

## CHEF'S TASTING



**5-Course Seasonal** 75

**Wine Pairing** 35

*available Monday-Saturday (entire table must participate)*

### TO START

**Parker House Rolls** 4

*2 per order, served with cultured butter*

**Smoked Bluefish Pâté** 16

*pickles, toasted rye*

### RAW

**East Coast Oysters** 3.25ea

*cucumber mignonette, green chili & cocktail sauce*

**Seafood Tower** 50

*6 oysters, 4 shrimp, ceviche*

**Tuna Tartare** 19

*avocado, yuzu, sesame, nori, wontons*

**Wagyu Carpaccio** 20

*truffle aioli, arugula, croutons, parmesan*

### STARTERS

**Burrata** 18

*speck, heirloom tomatoes, basil pesto, focaccia*

**Lyonnais Salad** 17

*6 minute egg, bacon lardons, chardonnay vinaigrette, pecorino*

**Fried Hen of the Woods Mushrooms** 18

*lemon aioli, pickled mustard seeds, fried rosemary*

**Fried Point Judith Calamari** 19

*cherry peppers, lemon aioli*

**Clam Chowder** 17

*leeks, white truffle oil, brown butter croutons*

**Berkshire Pork Belly** 19

*honey-soy glaze, jicama slaw, aji amarillo*

### TOASTS

**Mushroom Tart** 18

*buttered leeks, taleggio, marjoram*

**Crab Salad Toast** 18

*lemon aioli, asparagus, avocado*

**Bone Marrow Toast** 18

*red onion bacon jam, peppadew, gruyère*

### VEGETABLES

**Seared Brussels Sprouts** 15

*horseradish aioli, lemon, garlic, parmesan*

**Barbecue Beets** 15

*mustard glaze, dill ranch, b&b pickles*

**Sautéed Heirloom Carrots** 15

*rosemary honey butter, candied nuts*

### MAINS & PASTAS

**Seared Scallops** 38

*fava purée, mandarin jam, pea salad*

**Seared Halibut** 38

*spring farro salad, salsa verde*

**Lemon Pepper Half Chicken** 36

*duck fat potatoes, roasted beets, cider demi*

**Berkshire Pork Milanese** 36

*parmesan polenta, roasted tomatoes, brown butter, crispy capers*

**Cast Iron Seared Ribeye** 42

*smashed yukon, asparagus, garlic butter, red wine demi*

**Lobster Risotto** 42

*lobster nage, fines herbs*

**Orecchiette Bolognese** 34

*pork & beef bolognese, parmesan*

**Garganelli Primavera** 28

*zucchini, tomato, asparagus, favas, basil pesto*

*A 20% gratuity will be added to all parties of 8 or more.*

*Before placing your order, please inform your server if anyone in your party has a food allergy. Consuming raw or undercooked meat, shellfish, eggs or poultry may result in food-borne illness.*

*State and Federal regulations prohibit restaurant staff from sharing tips with the hard-working team in the kitchen. In an effort to offer equitable pay to all our dedicated staff, we have placed a 5% fee to your check that will directly benefit our kitchen staff.*