

Caviar and Oysters

American Paddlefish ounce 60; half ounce 35
White Sturgeon ounce 190; half ounce 100
Siberian Sturgeon ounce 175; half ounce 90
German Osetra ounce 240; half ounce 125
Chilled LiV potato vodka (add 10)

Island Creek oyster,* Duxbury, MA
Moon Shoal oyster,* Barnstable, MA

FOUR DOLLARS EACH

Louis's cheese flights

SMALL: TWELVE DOLLARS
LARGE: TWENTY FIVE DOLLARS

My Blue Heaven

Soft and Gooney

That Stinks!

Close to Home: New England Artisan Cheese

Louis's Favorites

Jiho's signature desserts

FOURTEEN DOLLARS

Mont Blanc; chestnut and Chantilly crèmes, vanilla ice cream, and pine nut croquant

Caramelized white chocolate-Manjari chocolate cremeux with black sesame custard, brown butter kataifi, black bean ice cream

Compressed Asian pear, white chocolate, tonka bean meringue, bergamot custard, Earl Grey ice cream

Milk chocolate caramel soufflé, caramel financier, grapefruit fluid gel; Gianduja ice cream*

Chocolate banana macadamia bread pudding, crème anglaise; milk chocolate sorbet*

Green apple soft mousse sphere with saffron coconut brown butter cake, calvados caviar, tarragon ice cream*

Trio of assorted glacés

Jiho's grand tasting for two

FIFTY DOLLARS

Bites

FOUR DOLLARS EACH

House hors d'oeuvres

Escargots "L'Espalier"

Samplers

EIGHT DOLLARS EACH

Ben's wild mushroom ragout, toasted brioche

Rabbit consommé with roasted kidney, fermented black garlic, and baguette tuile*

Butter-poached Casco Bay lobster with vanilla scented Apple Street Farm butternut squash, brown butter emulsion, and apple gel**

Plates

FIFTEEN DOLLARS EACH

Seared Hudson Valley foie gras with cognac-compressed banana, sauce Hollandaise, and candy cap mushrooms*

Roasted veal tenderloin with foraged mushroom-Madeira ragoût, hay-infused milk, and candied lemon peel*

Ashed Pineland Farms prime beef sirloin with parsley root purée, wild Burgundy escargots, Swiss chard*

Arctic char and Nantucket Bay scallop with braised Belgian endive, carrot purée, and a curry-grapefruit emulsion*

Choose one from each category, 20

Bar signature dishes

Fruits de Mer* 18/person

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

*These desserts contain nuts.

*Menu items are cooked to order or may contain undercooked meat or fish, which may increase your risk of food-borne illness.

20% gratuity will be added to parties of 8 or larger