

## Caviar and Oysters

American Paddlefish ounce 60; half ounce 35  
Siberian Sturgeon ounce 175; half ounce 90  
White Sturgeon ounce 190  
Galilee Osetra ounce 210  
Chilled LiV potato vodka (add 10)

Wellfleet oyster,\* Wellfleet, MA  
Sunken Meadow oyster,\* Eastham, MA  
FOUR DOLLARS EACH

## Louis's cheese flights

PETIT FROMAGE: SIXTEEN  
FROMAGE MOYEN: TWENTY-FOUR  
GRAND FROMAGE: THIRTY-SIX

My Blue Heaven  
Soft and Goopy  
That Stinks!  
Close to Home: New England Artisan Cheese  
Louis's Favorites

## Signature desserts

FIFTEEN DOLLARS

"Cowboys and Indians": Warm Indian pudding with chocolate barley bullets and bourbon ice cream  
Dark chocolate soufflé with maple ice cream and orange maple caramel  
"Dirty Chai": Espresso baba with Masala chai tea cream and sweet potato ice cream  
Apple Street Farm crème caramel with vanilla ice cream  
Trio of assorted glacés  
Grand Dessert Tasting for two  
FIFTY DOLLARS

## Bites *AVAILABLE AFTER 5PM*

FOUR DOLLARS EACH

House hors d'oeuvres  
Apple Street Farm egg with American caviar

## Samplers *AVAILABLE AFTER 5PM*

EIGHT DOLLARS EACH

New York State foie gras "Royale" with wild Oregon huckleberries and black walnut leaf gelée, plum; pickled and smoked beet

East Coast bluefin tuna with braised Berkshire pork jowl, little clams and roasted Fairytale eggplant

Salad of Apple Street Farm lettuces with melon and wild rose; ginger-lime sorbet, Jambon de Bayonne and peppermint

## Plates *AVAILABLE AFTER 5PM*

FIFTEEN DOLLARS EACH

Roasted Hudson Valley foie gras with apple-parsnip "risotto", smoked almond Polvorón, bayberry flan and mastic\*

Grilled Maine beef rib eye with gorgonzola-walnut mornay, smoked pommes espuma, chanterelles and sunny side up quail egg\*

East Coast halibut with Apple Street Farm turnip, buttermilk, lemon purée and crab apple-lemon ginger fumet

Maine lobster "roll" with sea urchin flan, native corn velouté, shaved celery and steamed brioche

Choose one from each category, 20

## From the Dining Room *AVAILABLE AFTER 5PM*

FIFTY DOLLARS EACH

Apple Street Farm roasted chicken with Italian summer truffle, hay roasted cauliflower, pear mostarda and crispy parmesan

East Coast halibut with Apple Street Farm turnip, buttermilk, lemon purée and crabapple-lemon ginger fumet

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

\*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