

## Bites

FOUR DOLLARS EACH

House hors d'oeuvres

Maine lobster roll (+2)

Chef's eggs espuma with Russian Osetra

## From the Dining Room

Chèvre with yellow beets,  
fines herbes, and summer crudités  
EIGHTEEN DOLLARS

PEI mussels with new potatoes, mustard seeds, lime gel,  
radishes, and spicy bone marrow  
TWENTY-SIX DOLLARS

Butter poached Maine lobster with confit hazelnuts,  
roasted strawberries, pico de gallo,  
toasted nori, and coriander  
TWENTY-SIX DOLLARS

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Veta la Palma lubina, caramelized corn, pickled saskatoon,  
rose, and green tomato chip  
EIGHTEEN DOLLARS

Duck terrine with buttermilk "risotto" and liver vinaigrette  
TWENTY-TWO DOLLARS

Torchon of foie gras with blistered peaches, brioche,  
and cherry Sauternes jam  
THIRTY-TWO DOLLARS

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Yellowfin tuna with mushroom stuffed cannelloni, celery  
cream, crispy onions, and O-Med smoked olive oil  
FORTY-EIGHT DOLLARS

Pineland Farms roasted beef sirloin, lime sesame vinaigrette,  
ginger potato pave, snap peas and king trumpets  
FIFTY-FIVE DOLLARS

Roasted chicken breast with Harvard beets, sour cherries,  
pistachio butter, and cured black olives  
FORTY-THREE DOLLARS

## Caviar Russe

Russian Osetra	half 85 ounce 140
White Sturgeon Traditional	ounce 150
Osetra Royal	ounce 230
Caspian Sea Beluga Hybrid	ounce 380
J. Lassalle, Preference	(add 25)

## MATTHEW'S CHEESE FLIGHTS

PETIT FROMAGE: TEN

FROMAGE MOYEN: (THREE PCS) TWENTY-SIX

GRAND FROMAGE: FORTY-TWO

Soft and Gooley

That Stinks!

Close to Home: New England Artisan Cheese

## DESSERTS

SEVENTEEN DOLLARS

White chocolate crèmeux with hibiscus poached apples,  
toasted sesame, passion fruit, rhubarb, and black raspberry  
sorbet

Black forest crèmeux, cherry, cocoa nibs, Kirschwasser and  
Chantilly ice cream

Earl grey soufflé with lemongrass anglaise and  
lemon-thyme ice cream

## GRAND DESSERT TASTING FOR TWO

FIFTY DOLLARS