

THREE COURSE PRIX FIXE \$42

(All items also available a la carte)

Happy Mother's Day!

Appetizer, Choice of:

LOBSTER BISQUE

ricotta dumpling, tarragon

ORGANIC KALE SALAD

*organic gala apples, roasted baby carrots,
manchego cheese, toasted almonds, buttermilk dressing*

OR

GRILLED MARINATED QUAIL

israeli couscous, wild mushrooms, adobo sauce

Entrée, Choice of:

PAN ROASTED ELK

*crispy shallot mashed potatoes, asparagus,
aged balsamic and bacon reduction*

ROASTED GUINEA HEN

wilted escarole, fingerling potatoes, red wine and herb au jus

OR

WILD NORTH ATLANTIC ARCTIC CHAR

oven dried tomatoes, basil risotto, black truffle sauce

Dessert, Choice of:

BUTTERSCOTCH CRÈME BRÛLÉE

PUMPKIN CHEESECAKE

OR

FLOURLESS CHOCOLATE CAKE

macerated cherries, vanilla ice cream

OYSTERS and CLAMS

BLUE POINT (Long Island)	YAQUINA (Oregon)
BEAUSOLEIL (New Brunswick)	LITTLENECK CLAMS (New England)
MALPEQUE (Prince Edward Island)	Oysters: 2.25/pc; Clams: 1.00/pc
WELLFLEET (Massachusetts)	

A LA CARTE

HALIBUT <i>pan seared with mustard cream sauce</i>	17
TUNA <i>pan seared, with citrus spiked soy sauce</i>	19
RACK OF LAMB <i>pan roasted or grilled, with rosemary au jus</i>	25
ARCTIC CHAR <i>pan seared or grilled, with black truffle sauce</i>	17
WILD MUSHROOM RAVIOLI <i>with yellow tomato truffle sauce</i>	15
FILET MIGNON AU POIVRE <i>with herb bourbon sauce</i>	25
CHICKEN BREAST <i>with thyme au jus</i>	16
SALMON <i>with mustard cream sauce</i>	15

SIDES \$4

crisp onion rings	herb quinoa
green onion mashed potatoes	haricot verts w/ garlic butter
roasted beets	cauliflower mash
sautéed mushrooms	sautéed spinach with garlic
brussels sprouts w/ lardons	vegetable & seaweed salad
french fries	asparagus
polenta fries	wild rice timbale
glazed carrots	

There will be a \$2 charge for splitting items

18% service will be added to parties of six or more and all room charges 5/12/2013