

Wednesday Features

Gazpacho

Croutons, Balsamic Reduction

Oysters on the Half Shell

Blue Points (CT)

Cocktail Sauce, Mignonette, Lemon

20

Spiced Pear Salad

*Local Greens, Crispy Bleu Cheese, Red Onion, Cucumber, Radish,
Candied Pecans, Honey Balsamic Vinaigrette*

13

Local Mushroom Arancini

Truffle Cream, Grana Padano

12

Pan Seared Red Snapper

*Celery Root Soubise, Truffle Fingerling Potatoes, Sauteed Asparagus,
Heirloom Concasse, Ramp Beurre Blanc*

41

Elysian Fields Lamb Burger

*Goat Cheese, Mole Rubbed Bacon, Pickled Red Onion, Arugula,
Huckleberry Honey, Tzatziki, Toasted Brioche Bun, Hand Cut Fries*

23

Butterscotch Bread Pudding

Vanilla Ice Cream & Caramel, Whipped Cream

Mint Chocolate Chip Ice Cream

Blueberry Sorbet

Please Join Us for the Seafood Wine Dinner on May 30

