

choose 1 appetizer to share
raw spiced ahi tuna
golden oyster caviar
whipped artichoke, oyster caviar,
fresh meyer lemon zest

fried lobster fritters
severed with house made saffron aioli
and old bay oil

choose 1 salad to share
vermont winter salad
endive, roquefort blue cheese, poached
pears, toasted pumpkin seeds,
sherry vinaigrette

provencal style white bean salad
great northern beans cooked with
house made bacon, fresh vegetables,
served chilled with pesto

choose 1 entree for each person
shrimp and butternut squash open ravioli
with brown butter, sage and toasted hazelnuts

roasted alaskan black cod
fig mostarda glaze, butternut squash ragout, sherry vinegar gastrique

DMF chicken
buttermilk brined, DM seasoned the kernel ray's way,
with bourbon honey butter, house made corn bread

grilled eggplant with a sicilian caponata
grilled roast japanese eggplant, heirloom cherry tomatoes, roasted pepper,
charred red onions, fried polenta fries

pork porterhouse
24oz bone-in pork steak, roasted to medium, sautéed asparagus,
sweet potato and apple puree, cognac prune sauce

sugar to share
fried doughnuts
with a nutella glaze and
chantilly whipped cream

\$54

per person

eat. drink. share.

