



-APPETIZER-

CLAM CHOWDER

bacon, seasoned oyster crackers

CAESAR SALAD

anchovy croutons, parmesan

BLISTERED SHISHITOS

sea salt, olive oil

-ENTRÉE-

ICELANDIC COD

ratatouille, olive tapenade, basil oil

PAN SEARED CHICKEN

crispy roulade, yukon potatoes, roasted carrots madeira jus

SEARED SALMON*

couscous, cherry tomatoes, swiss chard, romesco

ROASTED FARRO

kale, squash, peach, yellow beets, pecans, feta

-DESSERT-

SALTED CARAMEL CREME BRULEE

salted caramel custard, mixed berries

\$55 Per Person