

STARTERS

BLUE FIN TUNA TARTAR

Dashi Gelee, Avocado Mousse, Fresh Yuzu

28

GRILLED ALASKIAN KING CRAB LEG

Fresh Passion Fruit, Celery Root Puree

35

SPOT PRAWNS ALA PLANCHA

Tomato Coriander Sauce

24

HEIRLOOM BEET SALAD

Whipped Goat Cheese, Watercress, Orange Essence

18

BUTTER LETTUCE SALAD

Fine Herbs Dijon Vinaigrette

14

PARSNIP SOUP

Stilton Blue Cheese Cloud, Candied Pecans

15

HOMEMADE PASTA

CHESTNUT RAVIOLI

Beurre Noisette, Sage

19

RIGATONI

Root Vegetable 'Bolognese'

21

TAGLIATELLE

Balck Truffle Pate, Parmesan Fondue

LOBSTER RISOTTO

Tarragon Reduction, Lemon Crema

32

Our kitchen and dining room staff care very much about your health. Please notify us regarding relevant food allergies

ENTREES

ROASTED MUSCOVY DUCK BREAST

Chinese Five Spice, Hakurei Turnips, Kumquats

34

MUSTARD CRUSTED COOPERSTOWN RACK OF LAMB

White Beans and Lambs' Neck Cassoulet, Arrow Leaf Spinach

52

NANTUCKET WILD BLACK SEA BASS

Artichoke Barigoule, Tomato Confit, Lemon

35

ARCTIC CHAR

Orange Glazed Endive, Garden Pea Puree

32

NORTH EAST FAMILY FARMS' BEEF BURGER

Bacon Onion Jam, Cabot Creamery Artisanal Cheddar, Frites

25

ROASTED MILLBROOK VENISON

Winter Spiced Crust, Brussels Sprouts Leaves

Banana-Pistachio Puree

45

WOOD FIRED GREEN CIRCLE CHICKEN

Haricots Vert, Potato Puree, Jus Roti

Porcini Mushrooms

33

DESSERTS 12

WARM VALRONA CHOCOLATE CAKE

Fresh Berries, Vanilla Ice Cream

GREEN HOUSE RIPENED RASPBERRY TARTLET

Ginger Cream, Raspberry Sorbet

TRADITIONAL CRÈME BRULÉE

Tahitian Vanilla (gf)

PISTACHIO AND CRANBERRY SEMIFREDDO

CHEF CHRISTOPHER D'AMBROSIO

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