

STARTERS

PROVENÇAL WHITE ASPARAGUS

Oregon Morels, Poached John Boys' Farms Duck Egg, Truffle Butter
26

ROASTED ORGANIC CORN SOUP

Wood Grilled, Wild Mushroom, Chive Blossoms
16

ROASTED ORGANIC GLOBE ARTICHOKEs

White Coco Beans, Swiss Chard, Walnut "Gremolata"
19

ORGANIC FORAGED GREEN SALAD

Herbal Vinaigrette
15

WELLFLEET OYSTERS

Yuzu, Cucumber Sauce
18

HOMEMADE PASTA

MEZZALUNA

Basil, Organic Fava Beans, Wild Chanterelles, Lemon
32

PACHERI

Snow Hill Farms' Braised Lamb Neck, Red Miso, Rose Olives
34

FUSILLI

Tomato Coriander, Wild Carolina Shrimp
34

**The Farmhouse Uses Organic Produce & Proteins
We Also Source Locally When Available**



CHRISTOPHER D'AMBROSIO | Executive Chef

RELAIS & CHATEAUX

ENTREES

MUSCOVY DUCK BREAST

Honey Glazed, Rochambeau Farms' Rhubarb, Baby Fennel
37

100 %GRASS FED FILET MIGNON

Mustard-Marrow Sformato, Crispy Shallots
42

WILD ALASKAN HALIBUT

Organic Broccolini, Blood Orange - Coconut Dressing
38

SHELLFISH PAELLA (For 4-6 persons)

Manila Clams, Point Judith Calamari, Maine Mussels, Alaskan Spot Prawns,
Iranian Saffron, Garlic Aioli
140

CHEESE COURSE

Persil de Ramboulet, Rodolphe Le Meunier Cremeux de Truffle, Ossau Iraty
Homemade Tri-Star Strawberry-Balsamic Vinegar Condiment
23

DESSERTS 15

VALRHONA CHOCOLATE CAKE

Pistachio Ice Cream

LOCAL ORGANIC MIXED BERRY TART

Tahitian Vanilla Ice Cream

BABA AU RHUM

Apricot Glaze, Diplomatico Reserva Exclusiva Rhum

Our kitchen and Dining Room Staff Care Very Much About Your Health. Please Notify Us Regarding
Relevant Food Allergies

THANK YOU

