



## STARTERS

### SOUP DU JOUR

CELEBRATING THE SIMPLE PLEASURES OF THE SEASON

9

### WILD BURGUNDY ESCARGOT

PORCINI MUSHROOMS, SUNCHOKES, CIPOLLINI ONIONS

MARSALA DEMI

14

### HEIRLOOM TOMATO SALAD

AGED PARMESAN TUILLE, ORGANIC GREENS, CITRUS VINAIGRETTE

13

### BIG EYE TUNA POKE

AVOCADO, DAIKON RADISH, TOASTED SESAME SEEDS, CILANTRO

TOGARASHI, GINGER WASABI EMULSION

16

### RABBIT & FIG RAVIOLIS

ITALIAN TRUFFLES ZUCCHINI, RIBBONS TOMATO RAISINS, SABA

18

## ENTRÉES

### BUTTER POACHED MAINE LOBSTER

FINGERLING POTATOES, CHOURIZO SAUSAGE, SWEET CORN VELOUTE

FRIED OYSTER

39

### WILD DAY BOAT STRIPED BASS

WILTED BABY SPINACH, ARTICHOKE, CHANTERELLES, DOUBLE SMOKED BACON

ROASTED TOMATO, SAUCE BOUILLABAISSE

35

### DIVER SCALLOPS AND JUMBO GULF SHRIMP

CRISPY RISOTTO CAKE, FAVAS, MORELS MUSHROOMS, TOMATO CONFIT,

ENGLISH PEA PUREE, MEYER LEMON SABAYON

36

### "PAINTED HILLS" SIRLOIN

POTATO GRATIN DUET, SPRING ASPARAGUS

CARAMELIZED ONION COMPOTE, TRUFFLE BORDELAISE

38

### MUSCOVY DUCK

CARAMELIZED VIDALIA ONIONS, SWEET GEM POTATO, BEECH MUSHROOM

BLOOD ORANGE JUS

37



REVISED 6/14/2010

## NEW ENGLAND TASTING

### BIG EYE TUNA POKE

AVOCADO, DAIKON RADISH, TOASTED SESAME SEEDS, CILANTRO  
TOGARASHI, GINGER WASABI EMULSION, CUCUMBER SORBET  
OYSTER BAY, SAUVIGNON BLANC, MATLBORO, NEW ZEALAND

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### WILD DAY BOAT STRIPED BASS

WILTED BABY SPINACH, ARTICHOKE, CHANTERELLES, DOUBLE SMOKED BACON  
ROASTED TOMATO, SAUCE BOUILLABAISSE  
CATELA MALBEC, ARGENTINA

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### DIVER SCALLOPS

HERB GNOCCHI, ENGLISH PEAS, ROASTED PEARL ONIONS, TOMATO CONFIT,  
MEYER LEMON SABAYON  
STEELE CUVÉE, CHARDONNAY, CALIFORNIA

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### "PAINTED HILLS" SIRLOIN

GRATIN DUET, MUSHROOM RAGOUT, ONION COMPOTE, TRUFFLED JUS  
RIDGE "PONZO VINEYARD", RUSSIAN RIVER VALLEY

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### ARTISAN CHEESE PLATE

COLLECTION OF IMPORTED AND DOMESTIC CHEESE WITH HOUSE MADE GARNISHES  
GRAHAM'S SIX GRAPES, PORT, PORTUGAL

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### SPICED PEAR SOUFFLÉ

A TIMELESS CLASSIC DONE TO PERFECTION, THE PERFECT WAY TO END A MEAL  
PLEASE ALLOW 20 MINUTES FOR COOKING  
CHÂTEAU RIEUSSEC, SAUTERNES 1ST GRAND CRU, FRANCE

SIX COURSES 95

EXPERIENCED WITH WINE 145

## GOURMAND TASTING

### "INSPIRATION"

CHEF THOMAS DUFFY'S SELECTION OF NINE COURSES

NINE COURSES 140

EXPERIENCED WITH WINE 215

EXECUTIVE CHEF THOMAS DUFFY  
EXECUTIVE SOUS CHEF AMANDA O'MALLEY  
SOUS CHEF NICOLE HOLDEN