

..... **soups** .....

**New England Clam Chowder | 8**

Garnished with Thyme-Butter

**Charred Tomato Bisque | 8**

Dill Crème Fraîche

..... **salads & small plates** .....

**Market Salad | 9**

Baby Greens, Crumbled Goat Cheese, Spiced Pecans,  
Dried Cranberries, Balsamic Vinaigrette

**Grilled Hearts of Romaine | 9**

Pancetta, Red Onion, Roasted Tomato, Brioche Croutons,  
Pecorino Romano, Creamy Avocado-Dill Dressing

**Boston Bibb Salad | 12**

Pomegranate Seeds, Shaved Red Onion,  
Moody Blue Cheese, Walnut Vinaigrette

**Soy-Braised Beef Short Rib | 13**

Brussels Leaves, Mashed Potato, Horseradish Crema

**Steamed Mussels | 13**

Steamed With White Wine, Dijon, Garlic, Shallots, Herbs

**Nori Wrapped Tuna Tempura | 15**

Cucumber-Seaweed Salad, Sriracha Aioli,  
Yuzu-Wasabi Sauce

**White Clam Pasta | 16**

Fresh Shucked Quahogs, Oregano, House Fettuccini,  
Roasted Tomato, Pecorino

**Calamari | 12**

Tossed With House Pickled Cherry Peppers, White  
Balsamic Agrodolce, Chipotle Aioli

**Seared Foie Gras | 16**

Grilled Bread Pudding, Blueberry Jam, 12 Year Balsamic

..... **main plates** .....

**Grilled Filet Mignon | 35**

Potato Purée, Asparagus, Blue Cheese Butter,  
Cabernet Demi-Glace

**Roasted Duck Breast | 28**

Rutabaga, Forbidden Rice, Snow Peas, Plum Gastrique

**Harissa-Rubbed Chicken | 23**

Garlic Spinach, Creamy Mashed Potato, Chicken Jus

**Rabbit Confit | 28**

Applewood Bacon, Black Lentils,  
Spinach, Goat Cheese Gnocchi

**Lobster Bolognese | 27**

Sherry-Tarragon Cream, Pappardelle, Pecorino Romano

**Seared Salmon | 24**

Warm Crab and Quinoa, Caramelized Parsnip,  
Beet-Hibiscus Purée

**Stonington Sea Scallops | 27**

Applewood Bacon, Tuscan Kale, Spaghetti Squash,  
Apple Cider Reduction

**NY Strip Steak | 33**

Root Vegetable Gratin, Swiss Chard,  
Crispy Onions, Bordelaise

**Valentine's Day  
Prix Fixe Menu**

**Per Person | 55**

**With Wine Pairings | 75**

..... **first course** .....

(select one)

**Clam Chowder or Charred Tomato Bisque**

*Gloria Ferrer 'Etesian' Chardonnay, Sonoma*

**Hearts of Palm**

Grapefruit, Mache, Orange Tobiko, Ginger Aioli,  
*Babich Sauvignon Blanc, New Zealand*

**Boston Bibb Salad**

Pomegranate Seeds, Shaved Red Onion, Moody Blue  
Cheese, Walnut Vinaigrette  
*7 Moons Red Blend, California*

..... **from the sea** .....

(select one)

**Nori Wrapped Tuna Tempura**

Cucumber-Seaweed Salad, Sriracha Aioli,  
Yuzu-Wasabi Sauce  
*Legado del Conde Albariño, Spain*

**Crispy Lobster Triangle**

Mascarpone, Peas, Crispy Pastry, Fig "Mole Sauce"  
*Tenshen White Rhône Blend, California*

**Gulf Shrimp**

House Chorizo, Okra, Roasted Tomato,  
Gumbo Broth, White Corn Grits  
*Red Newt Riesling, Finger Lakes*

..... **from the land** .....

(select one)

**Grilled Filet Mignon**

Potato Purée, Asparagus, Blue Cheese Butter,  
Cabernet Demi-Glace  
*K Vintners Cabernet Sauvignon, Washington State*

**Stuffed Quail**

Tasso Ham-Herb Stuffing, Medjool Dates,  
Sweet Potato, Port Wine Sauce  
*Seven Falls Merlot, Washington State*

**Rabbit Confit**

Applewood Bacon, Black Lentils, Spinach,  
Goat Cheese Gnocchi  
*Elouan Pinot Noir, Oregon*

..... **dessert** .....

(select one)

**Coconut Panna Cotta**

Caramelized Pineapple, Lime Meringue  
*Château Haut Charmes Sauternes, Bordeaux*

**Flourless Chocolate Torte**

Raspberry Crush, Whipped Cream  
*Graham's Six Grapes Tawny Port, Portugal*

All items subject to CT state sales tax.  
Thoroughly cooking eggs, shellfish, meats and poultry  
may reduce the risk of foodborne illness.  
Please notify your server if you have any allergies.