

..... **soups**

New England Clam Chowder | 8

Curried Crab 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 Onions, Roasted Tomatoes,
Brioche Croutons, Pecorino Romano,
Creamy Avocado-Dill Dressing

Frisée Salad | 12

Shaved Red Onion, Dried Jack Cheese,
Granny Smith Apples, Bacon Vinaigrette

Soy-Braised Beef Short Rib | 13

Crispy Shallots, Mashed Sweet Potato, Soy Jus

Steamed Mussels | 13

Steamed with Coconut, Green Curry

Rare Seared Tuna | 14

Seaweed Salad, Sriracha Aioli, Yuzu-Wasabi Sauce,
Tobiko, Wonton Crisps

Grilled Oysters | 15

Nori-Togarashi Butter, Sweet Soy

Gulf Shrimp | 14

Crispy Quinoa, Shredded Vegetable Slaw,
Chimichurri Aioli

Calamari | 12

Pickled Cherry Peppers,
White Balsamic Agrodolce, Chipotle Aioli

Foie Gras Torchon | 17

Brioche, Blueberry Spill, Thai Basil, Aged Balsamic

..... **main plates**

Grilled Filet Mignon | 35

Asparagus, Brie Mashed Bliss Potatoes,
Cabernet Demi-Glace

Roasted Duck Breast | 28

Purple Sticky Rice, Bok Choy, Hoisin

Harissa-Rubbed Chicken | 23

Brussels Sprouts, Creamy Mashed Potatoes, Chicken Jus

Rack of Lamb | 36

Applewood Bacon, Black Barley,
Spinach, Carrot-Cardamom Jus

Lobster Bolognese | 27

Sherry-Tarragon Cream, Pappardelle, Pecorino Romano

Seared Salmon | 24

Green Lentil Stew, Lobster Butter, Confit Tomatoes

Sea Scallops | 27

Flageolet Beans, Pancetta, Rabe, Roasted Tomatoes

Prime NY Strip Steak | 33

Smashed Bliss Potatoes, Moody Blue Cheese Butter

**Valentine's Day
Prix Fixe Menu**

Per Person | 55

With Wine Pairings | 75

..... **first course**

(select one)

Clam Chowder or Charred Tomato Bisque

La Côte Blanche, Mâcon-Villages, France

Hearts of Palm

Grapefruit, Mache, Orange Tobiko, Ginger Aioli
Giesen Sauvignon Blanc, New Zealand

Frisée Salad

Shaved Red Onion, Dried Jack Cheese,
Granny Smith Apples, Bacon Vinaigrette
Talmard Chardonnay, France

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

(select one)

Rare Seared Tuna

Seaweed Salad, Sriracha Aioli, Yuzu-Wasabi Sauce,
Tobiko, Wonton Crisps
Legado del Conde Albariño, Spain

Grilled Oysters

Nori-Togarashi Butter, Sweet Soy
Charles de Fère Brut, France

Gulf Shrimp

Crispy Quinoa, Shredded Vegetable Slaw,
Chimichurri Aioli
Red Newt Riesling, Finger Lakes

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

(select one)

Grilled Filet Mignon

Asparagus, Brie Mashed Bliss Potatoes,
Cabernet Demi-Glace
E. Guigal Côtes-du-Rhône, France

Rack of Lamb

Applewood Bacon, Black Barley, Spinach,
Carrot-Cardamom Jus
Seven Falls Merlot, Washington State

Seared Bison Loin

Potato Purée, Creamy Spinach, Bordelaise
Elouan Pinot Noir, Oregon

..... **dessert**

(select one)

Caramelized Banana Tart

Château Haut Charmes Sauternes, Bordeaux

Chocolate Mousse Cake

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.