



# EVENING FARE

## THE BEGINNING

HAND-CUT POTATO CHIPS.....4	POTATO LEEK SOUP.....7 WHITE TRUFFLE OIL
MARINATED OLIVES & ALMONDS.....5	VEGETABLES <u>A LA</u> GRECQUE.....7 LIGHTLY PICKLED VEGETABLES, MAPLEBROOK FETA, PISTACHIOS
ARTISAN CHEESE OF THE EVENING.....6	SIMPLE SALAD.....7 RICOTTA SALATA, RED WINE VINAIGRETTE
CHICKEN LIVER MOUSSE.....10 MOSTARDA, BOILED EGG, RYE TOAST	WILTED KALE & BACON SALAD.....8 BOILED EGG, RED ONION, BACON VINAIGRETTE
PÂTÉ MAISON.....8 TRADITIONAL ACCOUTREMENTS	CHICKEN CONFIT SALAD.....9 HARICOTS VERTS, ALMONDS, SHALLOTS, SHERRY VINAIGRETTE
WILD BURGUNDY ESCARGOTS.....12 PEAS, ASPARAGUS, BACON, ROASTED GARLIC	

## THE MIDDLE

PEI MUSSELS.....14 HOUSE SAUSAGE, POTATOES, CHILIS, TOMATO	CHICKEN <u>UNDER A</u> BRICK.....24 ROASTED SHALLOTS, POTATOES, FRENCH BEANS
TUNA NIÇOISE SALAD.....15 TRADITIONAL GARNISH, LEMON-PARMESAN DRESSING	TROUT AMANDINE.....23 WILD RICE, SPINACH, DUXELLES, ALMOND-CAPER BEURRE NOISETTE
ENGLISH PEA & ASPARAGUS RISOTTO.....16 MAPLEBROOK RICOTTA, TRUFFLE	BRAISED SHORT RIBS.....25 OLIVE OIL SMASHED POTATOES, WILTED GREENS, WILD MUSHROOMS
MUSHROOM VEGGIE BURGER.....13 BASIL AIOLI, SHELburne FARMS CHEDDAR, KAISER BUN ADD HAM/BACON/SUNNY EGG.....\$2/EA	LIGHTLY SMOKED PORK TENDERLOIN.....24 SPRING VEGETABLE HASH, RADISH, ROASTED SHALLOT VINAIGRETTE

## THE END

LEMON-THYME CRÈME BRÛLÉE.....7	CHOCOLATE POTS DE CREME.....7
WARM RHUBARB STREUSEL.....7	ASSORTED SWEET CRÊPES.....7

PLEASE ALLOW TIME FOR US TO PREPARE YOUR MEAL AS EACH IS MADE FROM SCRATCH AS IT IS ORDERED. SPECIAL ORDERS MAY TAKE ADDITIONAL TIME.  
PLEASE ADVISE US WHEN ORDERING IF YOU HAVE ANY DIETARY RESTRICTIONS; WHETHER MEDICAL, ETHICAL, OR FOR REASONS OF CONSCIENCE.  
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,  
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.