

CALVISIUS CAVIARS

American Paddlefish	ounce 100 half 75
Pacific Sturgeon	ounce 140
White Sturgeon Traditional	ounce 140
Oscietra Royal	ounce 220
Caspian Sea Beluga	ounce 375

LE PRINTEMPS A LA CARTE

FIRST COURSE

TWENTY-ONE DOLLARS

Hearts of palm with bitter greens, Winter citrus,
coconut, kombucha sorbet

Georges Bank scallops with foraged and found greens,
kombu and charred lemon

Roasted white asparagus with shad roe, green almonds,
pine vinaigrette and Miner's lettuce

Smoked Maine lobster with asparagus, fava beans,
goat's milk panna cotta, whey, nettle purée

MAIN COURSE

THIRTY-ONE DOLLARS

Jamison Farm's lamb tenderloin with green chickpeas,
ricotta gnudi, artichokes, niçoise olives and espelette

Poached halibut with new potatoes,
little neck clams, pickled kohlrabi and bacon

Roasted capon chicken with crayfish, Spring Vidalia,
hen of the woods, green garlic, and tarragon

Maine lobster risotto with foraged mushrooms,
coddled egg and brown butter emulsion

DEGUSTATION DE PRINTEMPS

SIXTY-EIGHT DOLLARS

Hearts of palm with bitter greens, Winter citrus,
coconut, kombucha sorbet
*2015 Lagler, "Steinborz", Grüner Veltliner,
Smaragd, Wachau, Austria*

Poached halibut with new potatoes,
little neck clams, pickled kohlrabi and bacon
2014 Domaine de Closel, Savennieres, Loire

Roasted prime beef sirloin, hen of the wood,
foraged ramps, spring-dug parsnip
2012 Les Cadrans de Lassègue, Saint-Emilion, Bordeaux

Grand Fromage

2014 Ciderie Du Vulcain, "Premier Emois", Demi-Sec, Fribourg

Lemon-poppy almond cake with blood orange and coconut crème,
orange puffs and black sesame ice cream
2015 Union of Winemaking Cooperatives, Vin Doux, Samos

VINTNER'S TASTING

THREE WINE PAIRINGS 64

FIVE WINE PAIRINGS 80

FOUR SEASONAL JUICE PAIRINGS 51



Chef McClelland's tasting Journey: A progressive tasting
highlighting local purveyors and the finest seasonal ingredients

ONE HUNDRED EIGHT DOLLARS

VINTNER'S TASTING ONE HUNDRED TWENTY EIGHT DOLLARS