**Bites**

FOUR DOLLARS EACH

House hors d’oeuvres

Maine lobster roll (+2)

Chef’s eggs espuma with Russian Osetra

**From the Dining Room**

Chèvre with yellow beets, fines herbes, and summer crudités

EIGHTEEN DOLLARS

PEI mussels with new potatoes, mustard seeds, lime gel, radishes, and spicy bone marrow

TWENTY-SIX DOLLARS

Butter poached Maine lobster with confit hazelnuts, roasted strawberries, pico de gallo, toasted nori, and coriander

TWENTY-SIX DOLLARS

Veta la Palma lubina, caramelized corn, pickled saskatoon, rose, and green tomato chip

EIGHTEEN DOLLARS

Duck terrine with buttermilk “risotto” and liver vinaigrette

TWENTY-TWO DOLLARS

Torchon of foie gras with blistered peaches, brioche, and cherry Sauternes jam

THIRTY-TWO DOLLARS

Yellowfin tuna with mushroom stuffed cannelloni, celery cream, crispy onions, and O-Med smoked olive oil

FORTY-EIGHT DOLLARS

Pineland Farms roasted beef sirloin, lime sesame vinaigrette, ginger potato pave, snap peas and king trumpets

FIFTY-FIVE DOLLARS

Roasted chicken breast with Harvard beets, sour cherries, pistachio butter, and cured black olives

FORTY-THREE DOLLARS

**Caviar Russe**

Russian Osetra

White Sturgeon Traditional

Osetra Royal

Caspian Sea Beluga Hybrid

J. Lassalle, Preference

half 85 ounce 140

ounce 150

ounce 230

ounce 380

(add 25)

**MATTHEW’S CHEESE FLIGHTS**

PETIT FROMAGE: TEN

FROMAGE MOYEN: (THREE PCS) TWENTY-SIX

GRAND FROMAGE: FORTY-TWO

Soft and Gooey

That Stinks!

Close to Home: New England Artisan Cheese

**DESSERTS**

SEVENTEEN DOLLARS

White chocolate crèmeux with hibiscus poached apples, toasted sesame, passion fruit, rhubarb, and black raspberry sorbet

Black forest crèmeux, cherry, cocoa nibs, Kirschwasser and Chantilly ice cream

Earl grey soufflé with lemongrass anglaise and lemon-thyme ice cream

**GRAND DESSERT TASTING FOR TWO**

FIFTY DOLLARS