



I

Basket of Warm French Breads Maine Butter and Sea Salt White Bean Dip and Tapenade	\$8
Mixed Mediterranean Olives Sheep's Milk Feta and Spanish Almonds	\$8
Fresh House Made Potato Chips Roasted Shallot Dip and Smoked Salt	\$8
Westfield Farm Blue Rind Goat's Cheese Citrus Roasted Beets, Mache, Hazelnuts and Crisp Grissini	\$9
Spicy Clam and Pancetta Pizza Virgin Olive Oil, Garlic, Oregano and Parmesan	\$14
Arugula Salad with Boucher Farm Gorgonzola Figs, Walnuts and Balsamic Honey Vinaigrette	\$9
House Cured Duck Prosciutto Roasted Red Pear and Buckwheat Honey	\$9
Chilled Poached Colossal Shrimp Horseradish Spiked Cocktail Sauce	\$15
Foie Gras "au Torchon" with Black Cypress Salt, Candy Apple and Cracked Pepper Brioche	\$16
House Smoked Applewood Salmon and American Caviar White Corn Meal Blini, Sour Cream and Chive	\$12



II

Fricassee of Burgundy Escargots and Exotic Mushroom en Croustade	\$14
Baked Northeast Oysters Country Ham, Leek Fondue and Warm Spice	\$12
PEI Bouchot Mussels Cape Ann Fisherman's Kölsch Ale Rouille Crostini	\$10
Exotic Mushroom and Parmesan Arancini Fontina Fonduta	\$10
Chinatown Ginger Pork Shaomai Soy, Green Onion and Honey Dip	\$12
Chicken Empanadas Chilean Style Cumin Cream	\$12
Wild Florida Shrimp in Molho de Piri-Piri Portuguese Piõ de Milho	\$15
Lamb Kafta Tagine with Preserved Lemon Spiced Meatballs, Tomato and Cilantro	\$14
Corn Flour Crusted Point Judith Calamari Sweet Chili, Black Sesame and Scallion	\$12
Crispy Asian Lobster, Crab and Shrimp Rolls Sweet and Spicy Dipping Sauce	\$16

Consuming raw or undercooked meals may increase your risk of food-borne illness
15% gratuity added to 6 or more 18% gratuity added to 10 or more



III

Truffle Scented Baked "Mac and Cheese" Shelburne Cheddar, Taylor Gouda, Woodcock Timberdoodle	\$15
Fennel Dusted Yellowfin Tuna Spicy Canellini Bean Stew, Lardo and Taggiasca Olive Oil	\$16
Hook and Line Cod Loin a la Plancha Espelette Pepper, Potato Piperade and Romesco	\$16
New Bedford Sea Scallop and Crispy Smoked Pork Belly Spiced Turnip and Cider Syrup	\$16
Cavendish Quail al Matonne Cipollini Onions Agro e Dolce	\$18
Moroccan Spiced Natural Grazing Lamb Chops Cinnamon Scented Prunes and Marcona Almonds	\$18
Steak Frites Bordelaise Shallot Butter	\$15
Slow Cooked Short Rib of Beef Great Hill Blue Cheese and Chive Polenta	\$16
Nor' Easter Double Cheeseburger Vermont Cheddar and Maple Bacon Blue and Red Onion Jam	\$14



IV

Vietnamese Chocolate and Coffee Tart with Condensed Milk Chantilly Van Gogh Double Espresso Vodka	\$8
Vanilla Macadamia Nut Semifreddo in a Blackberry Lime Soup	\$8
Mango Tres Leche Cake with Raspberry Tea "Caviar"	\$8
Roasted Seckle Pear Tart, Gorgonzola Mascarpone Moscato Reduction	\$8
Seasonal Brûlées Dark Chocolate Orange, Pistachio Torrone, Mojito and Caramel	\$8
Bond Chocolate Cache Sampling of Four Chocolate Treasures	\$9
Enrobed Chocolate Cheesecake Lollipops Salty Caramel Cashews and Pop Rocks Valrhona Chocolate and Raspberry Sauces	\$9
Coffee	\$5
Tea	\$5
Cappuccino	\$6
Café au lait	\$6
Espresso	\$6
Hot Chocolate	\$5