

One if by Land,

Two if by Sea
\$35.00

Saffron Orzo**
duck confit, peas, pea shoot salad

or

Butternut Squash Soup
fennel foam and huckleberry

or

Salad of Winter Greens
blood orange vinaigrette



Grilled Bavette Steak
sweet potato gratin, pearl onions

or

Pan Seared Fluke
braised fennel, pinenut fennel frond salad, parmesan tuile

or

Braised Pork Leg
broccoli rabe, cranberry-apple chutney



**Available without the duck confit as an entrée for vegetarians.

Chocolate Peanut Butter Cup
warm chocolate cake, peanut ice cream, salty caramel

or

Cappuccino Crème Brulee
mascarpone foam and almond cardamom biscotti

or

"Pineapple Upside-Down Cake"
pineapple financier, mustard seed roasted pineapple,
coconut anglaise, pistachio tuile



Executive Chef, Sam Freund
Pastry Chef, Matthew O'Haver

