

A P P E T I Z E R S

ASPARAGUS & MOREL MUSHROOM SALAD

*Pea Shoots, Fresh Mozzarella, Crostini, Truffle Caesar Vinaigrette*

RIGATONI VODKA

*Onion Soubise, Pancetta, Vodka Cream Sauce*

ATLANTIC CHOWDER

*Lobster, Potatoes, Caramelized Corn Chowder, Sherry & Basil*

CRAB CAKES

*Salad of Arugula, Celeriac, Beets & Carrots, Citrus Vinaigrette*

MARINATED LOBSTER SALAD

*Avocado Mousse, Red Endive & Squid Ink, Citrus Tuile*

MR. BARRY SEASONAL SALAD

*Baby Mixed Greens, Bartlett Pears, Cambozola Cheese  
Candied Pecans, Champagne Vinaigrette*

SHRIMP COCKTAIL

*Jumbo Shrimp, Bloody Mary Cocktail Sauce, Wasabi Cream*

SLOW ROASTED FRESH BACON

*Roasted Fennel Puree, Pickled Rhubarb - Shaved Fennel Salad*

E N T R E E S

BRAISED BEEF SHORT RIBS

*Carrot - Orange Puree, Creamed Kale, Chick Pea Gremolata*

FRENCHED 12oz. PORK CHOP

*Rainbow Swiss Chard, White Beans, Cider Reduction*

ROASTED FRENCHED BREAST OF CHICKEN

*Sunchoke Puree, Apple Wood Bacon, Pickled Onions, Baby Cress*

PAN ROASTED HALIBUT

*Pea Puree, Cipollini Onions, Pancetta, Brown Butter Lemon*

GRILLED 10oz. FILET MIGNON

*Potato Puree, Rainbow Carrots, Truffle Jus*

ATLANTIC SALMON

*Lentils Du Puy, Arugula, Basil Puree*

ROSEMARY CRUSTED NEW ZEALAND RACK OF LAMB

*Ratatouille, Rosemary Jus*

SEARED SEA SCALLOPS

*Yellow Patty Pan Squash, Morel Mushroom Risotto*

SEAFOOD POT PIE

*Shrimp, Scallop, Lobster, Light Creamy Bisque*

*B o n A p p é t i t !*