

Dinner Menu

\$88 pp



First Course

JUMBO SHRIMP COCKTAIL

*half dozen, horseradish cocktail
sauce, lemon*

BUTTERNUT SQUASH & APPLE BISQUE

*french curry, maple crema, toasted
pepitas*

BAVARIAN PRETZEL

sea salt, honey dijon mustard

CRISPY BRUSSELS SPROUTS

*pomegranate molasses,
toasted pistachio*

KALE CAESAR SALAD

*hearts of romaine, aged parmesan,
cornbread crouton, roasted garlic
parmesan dressing*



Second Course

ROASTED STATLER CHICKEN

cranberry pecan stuffing, cider pan jus

LOBSTER ROLL

lettuce, celery, citrus aioli, brioche bun

WILD MUSHROOM TRUFFLE RAVIOLI

*baby arugula, roasted mushrooms,
lemon, parmesan cream sauce*

WESTER ROSS SALMON

*roasted winter vegetables, leeks, mustard
dill sauce*

NANTUCKET BAY SCALLOPS

crispy potato, chorizo, tomato fennel broth

BRAISED SHORT RIB

*whipped potatoes, baby carrots and
caramelized onion jus*

Additions

CALVISIUS CAVIAR *nantucket crisps, lemon crème fraiche, chives*
black loz \$118 / 1.75oz \$205 / prestige loz \$140 / 1.75oz \$330

NANTUCKET OYSTERS

½ dozen \$28 dozen \$52



EXECUTIVE CHEF MICHAEL HERVIEUX & TEAM

For your convenience an automatic gratuity of 20% will be added to each guest check. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illnesses, especially if you have certain medical conditions. We invite our guests to share any allergies or dietary restrictions.