

Executive Chef
Paul J. Ozimek

Tasteful STARTERS

Chorizo-Filled Figs 4/7 GF

Pancetta Chip

Chicken Lollipops 6/10

Singapore Sweet and Sour Sauce,
Asian Slaw, Elements of Sesame

'Pig Wangs' 6/10 GF

Braised Frenched Pork Rib Chops,
Apple Chipotle Glaze

Celery Root Clam Chowder 7 GF

Roasted Squash & Pear Salad 7 GF

Celery Root, Mustard Greens,
Sweet Cider Vinaigrette

Arugula & Shaved Parmesan Salad 7 GF

Grilled Gluten Free Pita,
Lemon Juice, EVOO

Tomato Tartar 7/12 GF

Basil Caviar, Saffron Aioli,
Soft Buffalo Mozzarella

Shaved Celery & Pickled Squash Salad 8 GF

Blue Cheese, Caramelized Walnut

Sweet Potato Gnocchi 8

Crispy Prosciutto, Ricotta Emulsion

Grilled Scallops and Pork Belly 8/13 GF

Gingered Carrot Puree

Bluepoint Oysters 9 GF

Heirloom Pumpkin Mignonette,
Absolut Apple Shooter

Tomato Jam Filled Halibut 9 GF

Prosciutto Dust, Braised Napa Cabbage

Grilled Baby Carrot & Asparagus Salad 9 GF

Butterleaf, Ricotta, Spiced Almonds,
Brown Butter Vinaigrette

Sweet Potato Pancake Short Stack 10 GF

Foie Gras Butter, Blueberry Gastrique

Roasted Brussels Sprout & Red Grape Sauté 11 GF

Matchstick Carrots, Pancetta Vinaigrette

Prime Beef Carpaccio 12 GF

Dried Olives, Purple Potato Chips, Parmesan Foam

Cold Smoked Trout & Scallop Salad 12 GF

Braised Escarole, Red Delicious Vinaigrette

Crispy Sweet Breads 12 GF

Grilled Apples, Leek Confit, Sesame Sweet & Sour

Lobster Pot Pie 12

Fall Vegetables, Lobster Veloute

Artisanal Cheese

Mosaic of Three 17 - served with sliced Baguettes

(C) Taleggio	Soft	Italy
(S) Lamb Chopper	Firm	USA
(G) Truffle Meadow	Semi-Firm	Local
(S,C) Cambozola	Soft, Creamy	Germany
(S) Beemster Gouda	Soft	Holland
(C) Ubriacone	Firm	Italy
(C) Grafton Smoked Cheddar	Firm	USA

GF = Gluten Free

Tasteful ENTREES

Crispy Skinned Fish (Chef's Choice) 18 GF
Butternut Squash Risotto, Toasted Squash Seeds

Kobe Meatloaf 19 GF
Yukon Gold Smashed Potatoes, Pineapple BBQ

Grilled Breast of Chicken 22 GF
Tri colored Baby Potatoes, Melted Zucchini Sauce

Rhubarb Stuffed Veal Roulade 24 GF
Carrot Slaw, Brussels Sprout Puree

Cider Spiced Grilled Quail 24 GF
Walnut & Wild Rice Stuffing, Chic Pea Puree

Grilled Veal Porterhouse 26 GF
Apple & Bacon Salad, Celery Root Mashed

Chestnut Crusted Pork Cheeks 26 GF
Warm Pear Chutney, Sweet Wine Espuma

Slow Braised Lamb Shanks 27/19 GF
Rosemary Polenta, Orange Braised Fennel Wedge

Char Grilled Filet 28/20 GF - if modified
Wild Mushrooms, Soy Brown Butter,
Sweet Potato Puree

Espresso Spiced Rougie Duck Breast 28/20 GF
Burnt Orange Sauce, Cherry Balsamic Glaze, Wild Rice

Pan Roasted Coho Salmon 28/20 GF
Apple Chanterelle Ragout, Vanilla Parsnip Puree

Grilled Prime Rib-Eye - 18oz. 29 GF
Yukon Gold Whipped Mashed Potatoes,
Sautéed Baby Vegetables

Fig Brulee Scallops 29/21
Farro Pilaf, Heirloom Apple Chips, Butternut Puree

Triple Seared Prime Strip Steak 29/21 GF - if modified
Smashed Tri-Colored Potatoes, Fried Acorn Squash

Alaskan Halibut 29/21 GF
Squash Yogurt, Lemon Thyme Spaetzel,
Tri-Color Baby Carrots

Olive Crusted Lamb Chops 30/22 GF
Feta, Creamy Cucumbers, Red Pepper Puree

Butter Poached Maine Lobster mp
Chef Preparation

Trio of taste

Tempting Tempuras 14 GF
Sushi Roll Trio
Tuna, Salmon, Vegetable
Sambal Aioli, Jalapeno Ponzu

Veggie's Delight 22 GF
Roasted Squash Terrine
Chef Inspired Ravioli
Mirin Glazed Tofu

Slammin' Salmon Trio 27 GF
House Made Salmon Pastrami
Crispy Skin Scottish Salmon
Cold Cider Poached Salmon

Duck, Duck, Goose 27 GF
Espresso Rubbed Duck Breast
Duck Confit Ragout
Grilled Goose Sausage

The Shell Game 29 GF
Herb Poached Shrimp
Tempura Slipper Tail Lobster
Pine Nut Crusted Scallop

Tasteful Choppers 31
Grilled Lamb
Grilled Venison Rack
Braised Rabbit

It is the house discretion to add a 20% gratuity
on parties of 6 guest or more.