



Winter is here! Our greenhouses are still giving us fantastic fresh herbs, mustard greens, carrots, parsnip, aromatic herbs & radishes. It is my greatest wish that you enjoy what we have prepared for you this evening in New England.

Friday, January 25, 2019

Executive Chef Chris Eddy

Chef de Cuisine Patrick Espinoza



Warm Carrot & Brussels Sprouts Salad
Harissa, Meyer lemon, chickpea & pistachio

Smoked Duck Salad
Beets, wheat berry, buttermilk & pecans

Grilled Octopus
Salsify, piquillo peppers & olives

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**Hand Rolled Beet "Lasagnetta"**  
Parsley, parmesan, lardons & red wine jus

**Hand Rolled Pici Pasta**  
Lamb ragout & parmesan

**Hand Rolled Cavatelli**  
Super green spinach, bok choy & parmesan

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Seared Diver Scallops
Kale spigarello, brown butter, pine nuts, tomato confit & burnt lemon

Lamb Loin
Celery root, onion soubise, parsnip & natural jus

NY Strip
Sweet potato, horseradish, lardon & red wine sauce