



Summer is here! Our greenhouses and gardens are giving us fantastic fresh herbs, spinach, zucchini, blackberries, green beans, carrots, Swiss chard, aromatic herbs & radishes. It is my greatest wish that you enjoy what we have prepared for you this evening in New England.

Friday, July 26, 2019

Executive Chef Chris Eddy



Winvian Beet Salad

Beets, pecans, raisins & buttermilk dressing

Grilled Octopus

Smoked eggplant, scallion, jalapeño & soy vinaigrette

Bacon Wrapped Rabbit

Garden green beans, tomato & mustard

Hand Rolled Guinea Hen Ravioli

Assorted mushrooms & porcini broth

Hand Rolled Green Cavatelli

Garden greens & parmesan

Atlantic Halibut

Bok Choy & coconut broth

Duck Breast

Garden zucchini Provençale & natural jus

Lamb Loin

First of the year garden carrots & fennel



Our Pastry Chef Jim Hutchison has prepared the following;

Artisanal Cheese Tasting

Or

Desserts

Vanilla Mousse

Kale olive oil cake, mint pistou, strawberries & peppermint ice cream

Balinese Chocolate Cremeux

Coconut dacquoise, sake-lemon gel, caramelized rice & coconut sorbet

Almond-Raspberry Cake

Lemon curd, olive oil white chocolate cream, garden raspberries
&
Crema fiorentina

Three-Course Prix Fixe
Ninety-Eight Dollars per person

Gratuity twenty percent