

Commencement Weekend Prix Fixe Menu

05.19.18 – 05.20.18

\$70 per person, choose one item from each course

Celebratory Toast, laluca prosecco

Amuse Bouche

House-Made Bread, house-made butter

Course 1:

Pan Seared Shrimp, *Connecticut*

sautéed ramps, lemon aioli, house cured guanciale, cured egg yolk

Study of Spring

spring dug parsnip purée, sautéed ramps, pickled fiddle heads, roasted morels, wild foraged greens, jones family feta, egg, lemon vinaigrette

Grilled Mexican Chorizo

refried pinto beans, house made tortilla, sous vide egg

Course 2:

House Salad, *The Root Farm*

greens from The Root Farm, dried pear, rutabaga, house-made red wine vinaigrette

Course 3:

add scallops \$10

Pan Roasted Filet Mignon, *Kilcoyne Farm*

house ground hominy grits, charred farm carrots, local mushroom, sauce bourguignonne

Grilled Half Chicken, *Jones Family Farm*

roasted red maria potato, sautéed fiddle heads, gremolata, sauce suprême

Butter Poached Monkfish, *Cape Cod, MA*

spring parsnip purée, baby mustard greens, grilled radish, sauce vin blanc

Black Turtle Bean Falafel, *Gianforte Farm*

taboon flatbread, root farm greens, grilled asparagus, rose water Labneh, pistachio, sumac vinaigrette

Intermezzo

Course 4:

Baba au Rye

savarin cake, rye & star anise syrup, house made ginger ice cream

Flourless Chocolate Torte

sour cherry gastrique, crème chantilly

Crème Brûlée

almond paste cookie

Price does not include beverages, tax or gratuities. Please, no separate checks.