



FEATURED MENU

MERE POINT OYSTER 3 WAYS

Scallion & Tarragon Mignonette'

Champagne Nage' Poached Oyster & Osteria Caviar

Corn Meal Dusted, Sauce Etouffee'

Paired with:

Cheurlin Brut Speciale

SCALLOP & LOBSTER RAVIOLI

Spring Asparagus, Saffron Lobster Sauce

Paired with:

2023 Maison de Madeleine

BRONZED BLACK BASS & BUTTER POACHED BLUE HILL BAY GOLD MUSSELS

Ratatouille Epigram, Spring Pea Medley,
Pea Velouté', Red Vein Sorel

Paired with:

2023 Trefethen Chardonnay

EXPRESSO CRUSTED BIG EYE TUNA & SEARED FOIE GRAS STEAK

Cacao Scented Forbidden Rice, Madagascar
Parsnip Puree', Chive Oil, Cabernet Gastrigue

Paired with:

2022 Clos Du Val Cabernet

NUTELLA CROISSANT BREAD PUDDING

Vanilla Bean Crème' Anglaise, Fresh Raspberry