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## APPETIZER

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### Roasted Heirloom Beets

*whipped feta, blood orange, hazelnut*

### Stuffed Lobster "Thermidor"

*cognac, parmesan, grilled lemon*

### Boston Bib Cobb Salad

*6-minute egg, avocado, double smoked bacon*

### Hamachi Crudo\*

*white sturgeon caviar, chimichurri, fried garlic*

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## ENTRÉE

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### Surf & Turf

*6oz prime tenderloin, grilled prawns, pommes puree, broccolini, braised cipollini*

### Crusted Halibut

*spring onion puree, artichokes, heirloom tomatoes, kalamata olives, roasted fingerling potatoes*

### 16oz Dry Aged Ribeye

*triple cooked potatoes, asparagus, bone marrow jus*

### Green Circle Half Chicken

*scalloped potatoes, creamed spinach, cherry tomatoes, madeira jus*

### Ricotta Ravioli

*truffle, hen of the woods, vermont cultured butter*

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## DESSERT

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### Seasonal Pie

*vanilla gelato*

### Basque Cheesecake

*crème fraiche, mixed berry compote*

**\$79 Per Person**