



SMOKED SALMON

buckwheat blinis, lemon crème fraîche



SEAFOOD ON ICE ** 34

3 local oysters, 3 little neck clams, jumbo lump crab

LOBSTER CHOWDER **26

lobster medallions, hen of the wood, green apple, cheddar crackers

BLACK PERIGORD TRUFFLE SALAD ** 38

mâche greens, frisée, castelfranco, toasted walnut, sherry vinaigrette

YKON GOLD & BLACK TRUFFLE GALETTE 38

tender leek, gorgonzola dolce

HEARTY BURRATINA 28

acorn squash, baked beet, thumbelina, charred turnips, honey, e.v.o.o. agrodolce

TUNA CARPACCIO 29

harissa, citrus segments, pomegranate seeds, pistachio, basil oil

SEARED FOIE GRAS 38

brioche French toast, roasted persimmon, blood orange gastrique



GRILLED HEN OF THE WOOD ** 32

whipped carrot-rutabaga. roasted salsify, pomegranate, ginger glaze

JUMBO SEA SCALLOPS ** 49

roasted cauliflower, chanterelle, salsify, pomegranate, caper-raisin sauce

HORSERADISH CRUSTED SCOTTISH SALMON 44

beet risotto, badger flame beet. Brussels leaves, apple cider reduction

GNOCCHI & LOBSTER NEWBURG 47

Lollipop kale, creamy truffle madeira sauce

CRISPY DUCK BREAST ** 46

quince puree, preserved gooseberry, roasted grapes, concord agrodolce

VENISON TOURNEDOS ** 44

whipped celeriac, thumbelina, rapini, lingonberry sauce

BRAISED BEEF SHORT RIBS48**

Anson Mills polenta, acorn squash, parsnip, braising jus



VALERIE'S DESSERTS (4 SELECTION)

PETITS FOURS

ARTISAN



SOUTHPORT, CONNECTICUT
