

Hors d'oeuvres

- Housemade Duck Ham** fried cornichons and whole grain aioli 5
Peeky Toe Crab Sandwich Green Tomato Marmalade and Manchego Cheese 5.5
Lamb Rillettes Armagnac and Prunes 5
House Marinated Olives 3.5
Tagliatelle Pasta Black Truffles 6

Appetizers

Oysters

Six locally harvested oysters on the half shell
with two mignonettes

12

Maine Lobster and Armagnac Bisque

Tarragon Cream and Homemade Soda Crackers

9

Dunaway Charcuterie & Cheese

Housemade charcuterie, duck liver mousse, local cheese,
violet mustard, and pickled fennel

11

Cider Poached Torchon of Foie Gras

Pistachio crumble, brandy shallot sauce, grilled brioche

16

Duck Confit and Butternut Squash Tarte Tatin

Grilled Baby Romaine and Cinnamon Gastrique

14

Ruby Red Grapefruit and Endive

Housemade Ricotta, Crispy Barley, Golden Raisins
And Madras Curry Vinaigrette

12

Pan Seared Scallops

Blue Hubbard Squash, Crostini and Parsley Pistou

12

Butter Lettuce and Radicchio Salad

Fennel, Housemade Pancetta, Parmesan and Banyuls Vinaigrette

10