

New Year's 2012

festive additions to our menu :

Small Plates

Massachusetts and Maine oysters on the half shell

with a blood orange mignonette

Maine crab salad

Tabellas Garden heirloom egg topped with US sustainably farmed sturgeon caviar

smoked Maine trout and Red Fire Farm heirloom potato napoleon

with a preserved organic lemon crème fraiche

grilled Red Fire Farm organic butternut and winter vegetable brochette

with an organic kumquat and Cape Cod cranberry chutney

Chase Hill Farm organic beef brisket hash

with a fried Tabellas Farm heirloom egg

Large Plates

Wheel View Farm beef tenderloin au poivre

with local organic root vegetable and potato frites

Stoff Farm wild mushroom, Tabellas Garden organic sun dried tomato and ricotta lasagne

herb crusted Wellfleet scallops over Westminster Farm organic corn chowder

with a Red Fire Farm cilantro and lime zest sabayon

Cavendish Farm quail mole

with a bourbon glazed pecan and corn bread stuffing

(Menu subject to local availability at time of event)