



millwright's

\$35 prix fixe

STARTERS

- MALPEQUE OYSTERS lambrusco mignonette 3each
- MAINE YELLOWTAIL shishito pepper puree, walnut butter
- SMOKED SALMON RILLETTE whipped creme fraiche, "everything bagel spice"
- WINTER GREENS SALAD cheddar, pecans, apple, sherry mustard vinaigrette
- NEW ENGLAND CLAM CHOWDER fennel, celery, prosciutto
- BEEF TARTARE pickled onion, radish, brioche
- FOIE GRAS grated torchon, delicata squash, spiced yogurt, pumpkin seeds add \$8
- CHILLED TURNIPS quince, poblano pepper, black truffle, walnut puree
- DUMPLING parsnip, shortrib, herbs
- CHEESE chefs choice of two New England cheeses

ENTREES

- LOBSTER sunchoke, mushrooms, absinthe froth add \$10
- ARCTIC CHAR slow roasted, lentils, mirepoix, "beer" blanc, orange powder
- COD calamari, white bean, spring onion, chorizo, olive
- SWORDFISH spaghetti squash, mussel creme, capers
- CHICKEN roast squash, smoked mushroom farro, herbs
- PORK loin & belly, apple fritter, fermented cabbage, grits
- VENISON chop & meatballs, celery root, beets, pretzel crumb add \$10
- QUAIL foie gras & brioche stuffed, roast squash, herb/pepper vin, quail jus
- NY STRIP potato gratin, mushrooms, onions add \$10
- CAULIFLOWER acorn squash, kale, raisins, buttermilk vinaigrette

SIDES

- FENNEL 8
lemon curd, seeds
- GRITS 8
herb vinaigrette
- FARRO 9
smoked mushrooms, squash

TASTING MENU

- 7 courses 60
- a tour of our cuisine
- we ask that the entire table participates
- Beverage Pairings 45

Our Farms

SubEdge/Farmington, Colgan/Simsbury, Geo-Roots/Canton, Hilltop Apiaries/Canton, Young Farm/ Granby

*Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness.