



# STARTERS

- UMAMI OYSTERS\* lambrusco mignonette 3 each
- RAW FLUKE\* muscat grape, hazelnut, buttermilk, turnip 16
- SMOKED SALMON RILLETTE whipped creme fraiche, "everything bagel spice" 10
- GREENS SALAD cheddar, pecans, apple, sherry mustard vinaigrette 10
- ROAST MUSHROOM SOUP herb yogurt, lentil "croquette", pickled mushroom 10
- BEEF TARTARE\* pickled onion, radish, brioche 14
- FOIE GRAS "parfait", grain custard, strawberries, pretzel 18
- BEETS mushroom, willoughby cheese, cured egg, sunflower 12
- DUMPLING parsnip, chicken confit, herbs 12
- CHEESE great hill blue/MA., willoughby/MA., landaff/VT. 16
- TAPIOCA CUSTARD all the flavors of clam chowder 14

# ENTREES

- BLACK SEA BASS\* asparagus, almond veloute, mustard leaves 32
- ARCTIC CHAR\* marinated beans, artichokes, ham 28
- HADDOCK\* broccoli, black rice, sesame, meyer lemon sauce 27
- SKATE CHEEKS\* spaghetti squash, mussel creme, capers 28
- CHICKEN\* mousse stuffed, carrots, farro, walnuts, herb jus 26
- PORK\* loin & belly, apple fritter, fermented cabbage, grits 27
- LAMB LOIN\* braised & grilled, cabbage, onion, almond 32
- QUAIL\* foie gras & brioche stuffed, roast squash, herb vinaigrette, quail jus 28
- NY STRIP\* baby potatoes, spring onion, charred scallion aioli, bordelaise 38
- CAULIFLOWER acorn squash, kale, raisins, buttermilk vinaigrette 24

# SIDES

- FENNEL 8  
lemon curd, seeds
- GRITS 8  
herb vinaigrette
- FARRO 9  
carrots, walnuts

# TASTING MENU

- 7 courses 80
- a tour of our cuisine
- we ask that the entire table participates
- Beverage Pairings 45

## Our Farms

SubEder/Farmington, Colson/Simsbury, Coe Beets/Canton, Hilton/Ansonia/Canton, Young Farm/Cranby