

WEEK OF SEPTEMBER 11, 2012

Our plates are sized purposefully, for you to enjoy several dishes.

FRIED CASCO BAY SKATE WING aerated mustard · sous vide apple · confit potato	15.
RARE BEEF SALAD rice noodle · nam prik · mint salad	14.
SOFT POACHED HEN EGG summer corn froth · chorizo · pickled poblano	15.
FRIED BANG'S ISLAND MUSSELS grilled baby carrots · corn sponge · cippolini onions	14.
HEIRLOOM TOMATO SALAD crisp gruyère · olive oil powder · black olive	13.
OVEN ROASTED BUTTERFISH cauliflower cous cous · prosciutto vinaigrette · melted leeks	15.
MONKFISH BOUILLABAISSÉ potato pavé · red bell pepper emulsion · uni	18.
PAN-ROASTED CAVENDISH QUAIL salsify · steel cut oats · cranberry · foie gras	16.
KING SALMON WITH MARTINI FLAVORS olive brine · cucumber · vermouth · trout roe	16.
GRILLED SWORDFISH BELLY buckwheat pasta · hakurei turnip · compressed apple	17.
HALIBUT CAPONATA caper-raisin purée · boquerones · sauce choron	16.
CALDWELL FARM'S SKIRT STEAK salted radish · pepper infused milk · sheep sorrel	16.
COMMONWEALTH FARM'S DUCK kabocha squash · delicate squash · depuy lentils	17.

Proprietors
Chef Andrew Taylor
Chef Michael Wiley
General Manager Arlin Smith