

## FIRST COURSE

<b>Westport Farmer's Market Organic Green Salad</b>	5/ 9
Marinated Spring Vegetables, Dijon Mustard & Honey Vinaigrette	
<b>Prosciutto di Parma</b>	6/10
Ripe Melon & Mint Salad, Balsamic Reduction	
<b>Selection of Vegetable Salads</b>	5/12
Carrot & Chervil, Roasted Beets & Hazelnuts, Celery Root & Capers	
<b>Salad of Ripe Seedless Watermelon</b>	5/8
Garrotxa Cheese, Sherry Wine Vinegar Fresh Pea Tendrils	
<b>Crisp Veal Sweetbreads *</b>	6/11
Frisse Lettuce, Smoked Bacon, Red Wine Shallots, Soft Poached Egg	
<b>A Sampler of Chilled Seafood *</b>	6/15
Scallop Crudo, Octopus & Celery, Gulf Shrimp, Lemon, Tarragon	

## SECOND COURSE

<b>Pan Seared Atlantic Cod</b>	14/27
Basque Piquillo Peppers, Chorizo & Cockle Broth	
<b>Whole Roasted Bronzino</b>	25
Shaved Fennel, Preserved Lemons, Sweet Onions, Virgin Olive Oil	
<b>Jumbo Sea Scallops*</b>	14/28
Roasted Cauliflower, Capers & Sherry Jus	
<b>Grilled Double Cut Lamb Chops*</b>	16/30
Black Olive, Rosemary & Garlic Jus	
<b>Pan Roasted Chicken*</b>	13/25
Hunter's Sauce (Tomato, Mushroom, Brandy, & Tarragon)	
<b>Grilled Angus Hanger Steak*</b>	12/23
Whole Roasted Garlic, Café de Paris Butter, Wine Demi Glaze	
<b>Pasta</b>	10/21
Roasted Provençal Vegetables, Garlic, Ricotta Salata Capers, Angel Hair	
<b>Risotto</b>	11/23
Forest Mushrooms, Asparagus, Spring Peas Black Summer Truffle	

\* Thoroughly cooked meats, poultry, seafood and shellfish, reduce the risk of food borne illness.

## SIDES 8

Truffled Soft Golden Polenta	4/8
Chive & Crème Fraiche Potato Puree	
Fingerling Potatoes w/ Parsley, Olive Oil, Sea Salt	
Grilled Asparagus, Roasted Garlic, Shaved Pecorino	
Sautéed Seasonal Greens	
Forest Mushrooms ala Plancha w/ smoked bacon	

## DESSERTS 8

<b>Tahitian Vanilla &amp; Champagne Poached Peaches</b>
Toasted Almonds, Raspberry Sorbet
<b>Granny Smith Apple Tart</b>
Puff Pastry Crust, Vanilla Ice Cream
<b>Mom's Pecan Tassies</b>
Espresso Gelato, Milk Chocolate Sauce
<b>Bittersweet Chocolate Terrine</b>
Toasted Pistachios, Passion Fruit Sorbet
<b>Classic Crème Brulee</b>
Grand Marnier Spiked Local Strawberries,

## CURED MEAT 6 CHEESE 6

Prosciutto di Parma	Garrotxa / Goat
Sopressata / Sweet	Pecorino D Boschi
Chorizo / Spicy	Manchego
Rosette de Lyon	Fourme D'ambert / Blue
Jamon Serrano	Pave D'Affinois