



Self Portrait.

## Three Course Menu \$55 (Starter, Main, Dessert)

### Starter \$15

**Salad** Mixed Greens, Tomato, Pickled Mushrooms, Wild Huckleberry Vinaigrette

**Chilled Marinated Artichoke** Pastis, Peanuts, Parmigiano

**Corn Soup** Succotash, Mushroom Custard

**\*Horseradish Cured Salmon Gravlax** Plum Mustard, Lemon-Poppyseed Butter

**Estouffade of Oxtail and Mussels** Lemongrass, Kaffir Lime

**Warm Oysters** Coconut-Rum Butter, Braised Bacon

**Crème Brûlée Foie Gras** Apricot Marmalade, Wintergreen (\$5 supplement)

### Main \$30

**Lavender Gnocchi Parisienne** Mushrooms, Squash, Basil-Orange Hazelnut Pistou

**Scallop Boudin Blanc** Salt Cod Potatoes, Zucchini, Shallot & Lime Butter

**Swordfish Paris-Nice** Eggplant, Zucchini, Olives and Provençal Raïto Sauce

**Duck Leg with Pear Bordelaise** Duck Fat Frites, Cabbage

**\*Sirloin with Pomerol Cheese** Leeks, Radiccio, Frites (\$10 supplement)

### Dessert \$10

**Fourme d'Ambert Cheese** Mushroom Jam, Apple & Orange Compote

**Red Currant and Coconut Sorbet** With Poached Fruits

**Chocolate Crémeux** Almond Streusel, Citrus

**Brittany Salted Butter Cake** Plum Sauce, Whipped Cream

**Crème Catalan** Golden Raisins, Berries, Langues de Chat

## Bread Maison

**Traditional Levain**

**Oat & Sunflower Seed Pain de Seigle**

Bacon-Tarragon Butter

Honey Butter

Before placing your order, please inform your server if a person in your party has a food allergy.

\*Some of our menu items may be served raw or undercooked. The Commonwealth of Massachusetts has determined that consuming raw or undercooked foods may increase the risk of food-borne illness.



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## **Mushroom Tasting Dinner**

Five Course Menu, \$75 per person

Wines Paired, \$45 per person

### **Amuse Bouche**

#### **Cèpes & Boletes**

Fall Vegetables, Balsamic, Parmesean

#### **Chanterelles**

Bisque With Scallop and Lobster

#### **Matsutake**

Filet Mignon Pot-au-Feu with Cabbage

#### **Maitake**

Roasted & Crisps, Brillat-Savarin Cheese, Poached Pear

#### **Dessert**

Chocolate Baba Rum Cake, Citrus, Vanilla Ice Cream