



Self Portrait.

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

Starter \$15

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

Butternut Squash Soup Corn Succotash, Mushroom Custard, Pumpkin Seeds

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

Estouffade of Beef Tongue 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

Duck Leg with Pear Bordelaise Duck Fat Frites, Cabbage

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

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

Dessert \$10

Tomme de Savoie 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.



Self Portrait.

Mushroom Tasting Dinner

Five Course Menu, \$75 per person

Wines Paired, \$45 per person

Amuse Bouche

Cèpes & Boletes

Delicata Squash, Balsamic, Parmigiano

Lobster Mushroom

Smoked Potato Bisque, Scallop Boudin, Braised Bacon

Puff Ball

Braised Lamb Shank, Zucchini, Risotto

Maitake

Roasted & Crisps, Fourme d'Ambert Cheese, Apple Compote

Dessert

Chocolate Baba Rum Cake, Citrus, Vanilla Ice Cream