



Self Portrait.

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

Five Course Menu \$75 (Two Starters, Main, Cheese, Dessert)

Starter \$15

Salad Arugula, Zucchini, Pickled Chantrelles, Wild Huckleberry Vinaigrette

Summer Corn Soup Succotash, Mushroom Custard

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

Estouffade of Oxtail and Mussels Lemongrass, Kaffir Lime

Charcuterie Trio Pork Liver Mousse, Pickled Beef Tongue, Pork Rillettes

Crème Brûlée Foie Gras Apricot Marmalade (\$8 supplement)

Main \$30

Lavender Gnocchi Parisienne Summer Mushrooms, Basil-Orange Hazelnut Pistou

Scallop Boudin Blanc Salt Cod Potatoes, Asparagus, Shallot & Lime Butter

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

Bluefish Aged Shoyu and Horseradish, Saucisson, Beet, Elderberry

Duck Leg Bordelaise with Tropical Fruit Duck Fat Frites, Cabbage

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

Dessert \$10

Camembert Fermier Mushroom Jam, Apple and Orange

Red Currant and Pear Sorbet With Poached Fruits

Chocolate Crèmeux Pecan Streusel, Citrus

Brittany Salted Butter Cake Plum Sauce, Whipped Cream

Strawberry Tarte Parisienne Lemon Verbena

Crème Catalan Golden Raisins, Elderberry, 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.