



DINNER MENU

Chef: Michael Rostafin

APPETIZERS

- MIEL SALAD** 14
Arcadian Mesclun Greens, Baby Kale
Carrot, Parsnip, Radish, Tomato, Cucumber,
Toasted Sunflower Seeds,
Herbs de Provence Dressing
- BUTTERNUT SQUASH & DATE SALAD** 16
Roasted Butternut Squash, Baby Kale,
Honey Crisp Apple, Spiced Pecans,
Chevre, Fig Balsamic Dressing
- LOBSTER & CLAM CHOWDER** 14
Fresh Maine Lobster, Littleneck Clams,
Bacon, Corn, Sweet Potato
- ROASTED YAM & CARROT SOUP** 11
Ginger, Coconut Milk, Coriander, Cumin, Turmeric,
Cilantro, Sunflower & Sesame Seeds
- ESCARGOT VOL AU VENT** 17
Puff Pastry, Burgundy Snails, Wild Mushrooms, Leeks,
Garlic Confit, Spinach, Riesling Cream, Parsley
- GRILLED OCTOPUS** 17
Paprika Roasted Fingerling Potatoes,
Garlic Confit, Cherry Tomato, Chorizo,
Saffron Aioli, Basil
- HONEYNUT PUMPKIN** 14
Roasted Honeynut Squash, Spiced Pumpkin Puree,
Golden Quinoa, Roasted Cauliflower,
Macadamia Nuts, Pomegranate
- CITRUS SCALLOPS** 18
Lightly Seared & Sliced Scallops,
Orange & Grapefruit Braised Endive,
Yellow Tomato Vinaigrette
- LOBSTER AVOCADO TOAST** 23
Chilled Maine Lobster, Worcestershire Aioli,
Avocado, Lemon, Buttered Sourdough Toast

PASTA

- WILD MUSHROOM TORTELLINI** 22
Ricotta Tortellini, Roasted Foraged Mushrooms,
Chicken Sausage, Wilted Spinach, Parmesan Cream
- BAKED RIGATONI & AUBERGINE** 20
Gluten Free Rigatoni, Oven Roasted Tomato,
Baked Aubergine, Homemade Marinara,
Garlic Confit, Burrata Mozzarella

RAW BAR

- OYSTERS ON THE HALF SHELL*** 4/36
Each/One Dozen
- SHRIMP COCKTAIL** 20
Horseradish Cocktail Sauce, Lemon

ENTRÉES

- LEMON SOLE** 26
Coriander Roasted Celery Root, Braised Leeks,
Green Apple, Crab & Turmeric Buerre Blanc
- PAN SEARED SCALLOPS & SHRIMP** 29
Spaghetti Squash, Crispy Pancetta,
Oven Roasted Tomatoes, Toasted Pumpkin Seeds,
Green Onion Pistou
- GRILLED ATLANTIC SALMON** 31
Oven Roasted Tomatoes, Cannellini Beans,
Swiss Chard, Garlic Confit, Parmesan Broth
- CIOPPINO "FISHERMAN'S STEW"** 38
Half Maine Lobster, Shrimp, Mussels,
Haddock, Spicy Tomato Broth, Garlic Sourdough
- CUMIN ROASTED BRICK CHICKEN** 29
Springer Mountain Organic Half Chicken,
Heirloom Baby Carrots, Currants, Farro,
Preserved Lemon Yogurt, Za'atar
- BERKSHIRE PORK BELLY PORCHETTA** 27
Coriander & Thyme Pork Belly,
Fennel, Orange, Cilantro, Mint, Chili, Peanuts
- BRAISED LAMB SHANK** 36
Pomegranate Braised Lamb Shank,
Creamy Rosemary Polenta,
Roasted Brussels Sprouts, Toasted Hazel Nuts
- FILET MIGNON** 45
USDA 8 oz Center Cut Filet Mignon,
Hen of the Wood Mushroom Ragout,
Olive Oil Braised Fingerling Potatoes

SIDES

- Truffle Frites 11
- Sautéed Garlic Spinach 8
- Brussels Sprouts 8
- Roasted Wild Mushrooms 8
- Lobster Mac N' Cheese 15

18% Service Charge will be added for parties of 6 or more. *Consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.