

New England Regional American Cuisine

April 2, 2025

Appetizer

(select 1)

Crab Cakes

Remoulade, citrus and fennel slaw, lemon, dill and chive oil (E, SF)

Cheddar Apple Tart

Cheddar pastry shell, sauteed onions, granny smith apples, Cabot mornay (D)

Soup

New England Clam Chowder

Clams, potatoes, bacon, vegetables, oyster crackers (D, SF)

Salad

(select 1)

Maple Bacon Spinach

Baby spinach, hardboiled egg, mushrooms, bacon, red onion, maple French dressing (E)

Cranberry and Chevre

Mesclun, arugula, cranberry, chevre, walnuts, roasted garlic vinaigrette (D, N)

Entrée

(select 1)

Beef Wellington

Filet mignon wrapped in pastry, creamy garlic chive mashed potatoes, rainbow carrots, demi-glace, thyme oil (D)

Lobster Roll Mac

Cavatappi, Gruyere, Sharp Cheddar, Lobster, spinach, garlic, lemon, chive, dill, garlic roll (D, E, SF)

Duck Confit & Wild Mushroom Gnocchi

Succulent duck leg, brown butter gnocchi, shitake, portobello, shallot, garlic, chive emulsion (D, E)

Maple Walnut Lamb

Rack of lamb, walnut, maple, sweet potato, green beans, rosemary jus (D, N)

Dessert

(select 1)

Chef Todd's Restaurant Desserts Class

will be offering a selection of house-made desserts

Menu subject to change to ensure the freshest product available

D-Dairy, E-Egg, F-Fish, GF-Gluten Free, N-Nuts, P-Peanuts, S-Soy, SA- Sesame Seeds, SF-Shellfish,

V-Vegetarian, VG-Vegan

\$39.⁹⁵ / meal plus tax and service charge