Jaurel -

1st

Nantucket Bay Scallop, Jonah Gold Apple, Sea Lettuce, Razor Clam, Celery 13

Mache Lettuce, Honey-Buttermilk Dressing, Shave Root Vegetables, Cured Egg Yolk 11

Kombu Cured Fluke Crudo, Horseradish, Asian Pear, Yuzu 12

Foie Gras and Cocoa Terrine, Angelica, Baby Herbs, Brioche 15

2nd

Grilled Maitake, Roasted Hazelnut, Lime Pickle, Pho Styled Chicken Broth 11

Charred Spanish Mackerel, Crushed Mustard Seed, Jalapeno, Ponzu 14

Fresh Ricotta Gnocchi, Lardo, Garden Sorrel, Elephant Garlic 13

3rd

Berkshire Pork, Crushed Acorn Squash, Pumpkin Seed and Marmalade Vinaigrette, Chanterelle 24

Poulet, Meyer Lemon Reduction, Alliums, Black Trumpet Mushrooms 24 Lemongrass Poached Wolfish, Sweet Potato Greens, Savory Jus, Shallot 26 Rhode Island Skate, Cumin, Parsnip, Burgundy Snail, Zinfandel 25

$\mathbf{4}^{\mathrm{th}}$

Caramelized White Chocolate Mousse, Short Bread, Blood Orange and Whipped Honey 8

Red Wine Poached Quince, Coffee Crumble, Meringue 8

Goat Milk-Sage Ice Cream, Maple Scented Red Wine 8