

First Dish

Home-Grown Oysters, Natural with mignonette, fresh grated horseradish,
or Classic Rockefeller 3. per mollusc

Hand chopped Steak Tartare, traditional garnishes, Quail Egg,
toasted baguette 12.

Short crusted Crimini Mushroom Tart, melted mascarpone,
Roma tomato confit 12.

Old Bay seasoned Maryland-Style Crab Cakes, Coriander chili aioli 12.

Fricassee of Escargot with smoked prosciutto, tomato, garlic,
spinach, artichokes 12.

Southern-Style BBQ slow roasted Pork Ribs, Fennel and apple salad 12.

Crispy Fritto Misto, Calamari, Jumbo Shrimp, Oyster, Scallop,
zucchini fingers, Lemon horseradish accoutrement 14.

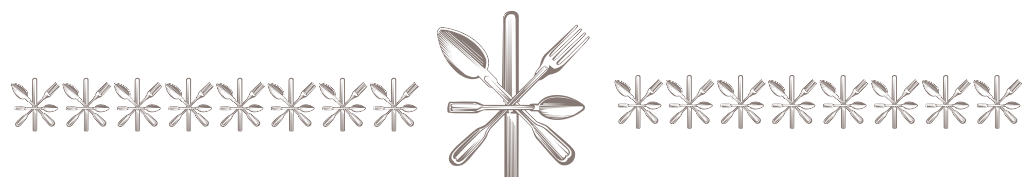
Smoked Salmon Avocado Roll, salmon caviar, Tomato salsa 12.

Lovely Local Mussels sautéed, herbed garlic tomato broth,
French Frites, roasted garlic aioli 11.

Seared Quebec Foie Gras, caramelized mango, Ice Wine reduction,
toasted brioche 16.

Panko dusted Digby Scallops gratinéed on half shell, with garlic,
turmeric and cognac 13.

Tuna Tartare with avocado, sesame cucumber spaghetti,
Pickled ginger wasabi cream 12.



Second Dish

Vichyssoise, grilled Jumbo Shrimp, crispy leeks 14.

Little Neck Clam, Nova Scotia Mussel Chowder, garlic croutons 12.

Triple Cheese Ravioli, brown butter sautéed spinach, Toasted almonds 12.

Maltagliati, smoked prosciutto, braised radicchio, caramelized garlic,
cream, Grano Padano 12.

Luscious Lobster, Arborio Risotto, petits pois, pea tendrils,
Roasted grape tomato 20.

Roquefort "Caesar Salad", garlic roasted sour dough,
crumbled double smoked bacon 12.

Pomelo Oranges, shaved Fennel, Red onions, Kalamata black olives,
Butterhead lettuce, citrus vinaigrette 12.

Panzanella Style Yellow and Red Vine Ripened Tomatoes, Vidalia onion,
cucumbers, Greek Feta, charred asparagus, torn croutons 12.

Rainbow Beet Salad, organic arugula, Toasted hazelnuts,
Ran-Cher Acres local goat cheese 12.



Main Dish

Pistachio Crusted Rack of Lamb, vicious cabernet reduction,
Roasted sweet pepper couscous 32.

Black and White Sesame crusted Tuna, **SEARED RARE**,
Tamari dressed shitake, spiked rice noodle salad 30.

Sizzling Shellfish of King Crab Leg, Scampi, Jumbo Shrimp,
Digby Scallop, Nova Scotia Lobster, sharp lemon butter sauce,
Sweet red pepper pesto crushed new potatoes 36.

Provimi Veal Medallions, Crimini porcini prosciutto sauté, Gnocchi Alfredo 32.

Succulent garlic butter blazed whole Nova Scotia Lobster, cognac infused
butter sauce, Orzo artichoke tomato casserole 36.

16 oz Angus AAA Striploin, as you like it, Roasted garlic balsamic steak sauce,
Parmigiano sea salted frites, Vidalia onion gratin 39.

Roasted Cornish Hen, mushroom foie gras risotto stuffing,
Caramelized shallot sauce, Paprika laced Yukon golds 30.

Bish Fish & Frites - Gremolata crusted line caught Haddock,
White truffle frites, cool red & green slaw 30.

Hoisin Ginger Lacquered Pork Tenderloin, smoked bacon
jasmine fried rice, Asian vegetables 30.

Brome Lake Duck Breast, Morello cherry cassis sauce,
Duck Confit Shepherd's Pie, wildflower honey glazed carrots 30.

Pan roasted Atlantic Salmon, garlic braised broccolini,
celeriac purée, Salsa verde 30.

Wild Herb crusted Sea Bass, chorizo ratatouille,
tomato garlic Acqua Pazza 30.

Filet Mignon, Half Roasted Lobster, truffled mashed potato,
Sauce Bordelaise 36.



Maurizio Bertossi
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