

Five Course Prix-Fixe

Jumbo Lump Crab & Scallop Mouselline Cake

Roasted Red Pepper Coulis

Gloria Ferrer, Sparkling, Private Cuvée, California

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Simple Greens

Field Greens, Cherry Tomatoes, Radishes, Cucumber,

Feta Cheese and Citrus Vinaigrette

Pinot Grigio, Barone Fini, Italy

New England Clam Chowder

Rosé of Syrah, Chile

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Duck Confit Pappardelle

Bolognese, Root Vegetables, Montmorency Cherries, Aged Pecorino Cheese

Pinot Noir, Edna Valley, Central Coast

New England Maine Mussels

Chardonnay, Lemon Zest, Thyme, Parsley, Tiny Tomatoes, Butter, Grilled Ciabatta

Chardonnay, Butter, California

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Misty Knolls Farm Airline Chicken Breast

Roasted Root Vegetables, Crispy Kale, Rosemary Jus

Malbec Blend, Kaiken, "Corte" Argentina

*Grilled 5oz. Filet Mignon

Gorgonzola Polenta Cake, Grilled Asparagus

Cabernet Sauvignon, Perez Cruz, Chile

Cavatappi in Arugula Basil Pesto Cream

Grilled Shrimp

Chardonnay, Michael David, Lodi

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Crème Brûlée

Seasonal Berries, Whipped Cream

Moscato D'Asti, "Nivole", Michele Chiarlo, Italy

Peanut Butter & Chocolate Cream Tart

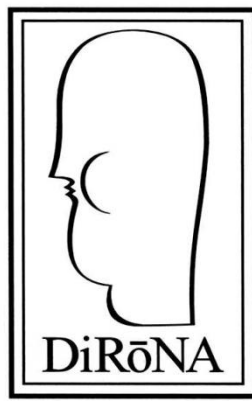
Peanut Brittle

Moscato D'Asti, "Nivole", Michele Chiarlo, Italy

Per Person 80

Paired with Wines 115

*Stefan Jarausch
Executive Chef*



THE AWARD
OF EXCELLENCE
FROM
DISTINGUISHED
RESTAURANTS OF
NORTH AMERICA

**All indicated meats are cooked to order. Consuming raw or undercooked meat or seafood may increase your risk of food-borne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.*

FEATURES:

Handcrafted Cheese Selection \$24

Walnuts, Fruit Relish, Nutbread Crackers
Four Fat Fowl, Rensselaer County, NY– St. Stephen, Triple Cream
Jansal Valley, New Bedford, MA – Blue Crusted Goat
The Grey Barn, Martha’s Vineyard, MA – Eidolon
Kilchurn Estate, Southern England – Cave Aged Cheddar
Thistle Hill Farm, North Pomfret, VT– Farmstead Tarentaise

Suggested with a glass of:
LBV Port, Dow’s, 2011 \$14

Imported Caviar

Served with House-Made Blinis, Capers, Minced Onions, Chives, Sour Cream

Royal Belgian: Gold Label Osetra
30g \$130

Suggested with a glass of:
Taittinger, Brut, Reims, France \$18

Caviar Giaveri, Italy: Beluga Siberian
30g \$150

Suggested with a glass of:
Veuve Clicquot, Reims, France \$20

Muscovy Duck Breast

Duck Thigh Confit, Parsnip Risotto, Roasted Carrots, Huckleberry Jus
\$38

Suggested with a glass of:
Malbec, Graffigna, Argentina \$12

Prime Bone-In Strip Steak

Dry Aged with Butter Poached Lobster Tail, Winter Squash and a Madiera Wine Sauce
\$62

Suggested with a glass of:
Cabernet Sauvignon, Hess Collection, Mt. Veeder \$24

FROM THE CELLAR:

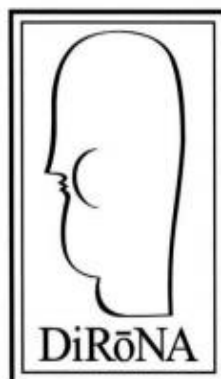
Sauvignon Blanc, John Anthony, Napa Valley, 2014 \$49

Rhone Blend, "Abstract," Orin Swift Cellars, Napa Valley, 2014 \$75

Petit Syrah Blend, "Machete", Orin Swift Cellars, Napa Valley, 2014 \$95

Cabernet Sauvignon, Heitz, Napa Valley, 2009 \$95

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Appetizers

***Tuna Tartare 17**

Avocado Cream, Sesame Ginger Spice, Soy Glaze, Crispy Rice Noodles

Traditional Creamy Lobster Bisque 12

Aleppo Chili & Chives

New England Clam Chowder 11

Classic French Onion Soup 12

Gruyère Gratin

***Beef Carpaccio 16**

Arugula, Fried Capers, Shaved Parmesan, Lemon Peppercorn Dressing, Cheese Crostini

Hand Rolled Gnocchi 16

Short Rib & Butternut Squash, Mushrooms, Brown Butter Sage Drizzle

Jumbo Shrimp Cocktail (3) 21 \$6 for each additional shrimp

Cocktail Sauce, Lemon

Pan Seared Foie Gras 22

Orange Chili Brioche and Blackberry Rhubarb Chutney

***American Caviar 75**

1 oz. Traditional Garnitures

Salads

Roasted Beet Salad 13

Fennel, Dried Cherries, Crispy Quinoa, Cranberry Pomegranate Vinaigrette

Simple Greens 11

Field Greens, Cherry Tomatoes, Radishes, Cucumber, Feta Cheese and Citrus Vinaigrette

TOH Caesar Salad 12

Garlic Croutons, Cherry Tomatoes, Radish, Aged Parmesan, Caesar Dressing

Great Hill Blue Cheese Tart 14

Port Wine Poached Pear, Tart Greens, Pomegranate Seeds, Walnuts

Pasta & Vegetarian

Cavatappi in Arugula Basil Pesto Cream 31

Grilled Shrimp

Duck Confit Pappardelle 34

Bolognese, Root Vegetables, Montmorency Cherries, Aged Pecorino Cheese

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Native Seafood and Shellfish

***Skin-Seared Atlantic Salmon 35**

Grilled Zucchini, Green Pea Polenta, Baby Bok Choy, Cranberry Port Chili Glaze

***Pan Seared Swordfish 39**

Celery Root Puree, Calypso Beans, Red Pepper Coulis

***Seafood Cioppino 40**

Local Catch, Jumbo Shrimp, Mussels, Clams, Chorizo, Potatoes, Garlic Crostini, Tomato Saffron Broth

***Sesame Crusted Tuna Steak 38**

Bamboo Rice, Coconut Lemongrass Sauce, Baby Bok Choy, Chilies

Steamed Native 2 lb. Lobster Market Price

Boiled Potatoes, Asparagus, Drawn Butter

Sea Scallops 37

Himalayan Black Rice, Roasted Butternut Squash, Green Curry Butter, Candied Kumquats

Aged Meats and Poultry

Misty Knolls Farm Airline Chicken Breast 31

Roasted Root Vegetables, Crispy Kale, Rosemary Jus

***Grilled Filet Mignon 7 oz. 43 10 oz. 49**

Creamy Yukon Golds, Grilled Asparagus

***Butcher's Cut Duroc Pork Chop 39**

Parsnips, Carrots, Brussel Sprouts, Sweet Potatoes, Cranberry Ginger Relish

***14 oz. "USDA PRIME" Center Cut NY Strip Steak 55**

Marrow Butter, Truffle Au Gratin Potatoes, Grilled Asparagus

***Pesto Crusted Double Cut Lamb Chops 49**

Smoky Tomato Bean Ragout, Buttered Green Beans

***16 oz. 28-Day Dry Aged Prime Bone-In Ribeye 62**

Balsamic Roasted Crimini, Asparagus, Polenta Cake

Accompaniments

Truffled Au Gratin Potatoes 10 Garlic Buttered Green Beans 9 Grilled Asparagus 9

Gorgonzola Polenta Cake 8 Roasted Seasonal Vegetables 8

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