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Supplemental Menu
August 2020

Boomamoto Oysters — 6 for $19 / 12 for $38
fresh ginger mignonette

Seared Tuna Musubi — $15
chive kimchi

Romaine Heart Caesar Salad — $13
parmesan, giant crouton add spanish anchovy +3

Grilled Local Shishitos & Okra — $13
old bay mayo

Confit "Gyro" Carrots — $17
roasted garlic-feta yogurt, cucumber & red onion salad, with house flatbread

Lemon Chili Spaghetti — $25
with conservas of spanish squid and mussels

Fried Smelt Poutine — $23
lobster gravy, krab curds

CDK Ribeye & Mocilla Sausage — $49
fried yukons, salsa verde

Berkshire Pork Chop — $37
acorn squash-apple purée & pickled yellow beans

Grilled Banana Ice Cream — $7
with wildflower honey & shaved parmesan

Bowl of Local Blackberries & Peaches — $9
sweet cream & macadamia nuts

Prufrock Cheese Plate — $17
blackberry jam, toast

Where the Peach Meets the Foie — $23
fresh corn pancake, seared foie gras, maple vinegar, and local peach ice cream

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Tasting Menu
August 2020

Boomamoto Oysters*
fresh ginger mignonette
Riesling, Alzinger, Ried Höllerin Smaragd, Wachau, Austria '16

* **Local Cherry Tomato Salad**
kombu oil & chives, raw asparagus
Albariño, Do Ferreiro, Rias Baixas, SP, '18

* **Slow Roasted Ora King Salmon**
hot spice, lemon thyme buttermilk, salted cucumbers
Chardonnay, Olivier Leflaive "Les Sétilles", Burgundy, France '16

Pan Fried Local Mushrooms
leeks, marcona almonds, reserve sherry vinegar
Pinot Noir, Grosjean, Vigne Tzeriat, Vallée d'Aoste, Piedmont, Italy '15

* **Berkshire Pork Loin**
acorn squash-apple purée & pickled yellow beans
Nerello Mascalese, Terre Nerre, Etna Rosso, Sicily, 2018

Brown Bread Ice Cream & Cherry Jam
Brachetto, Malvira, Birbet
Piedmont, Italy NV

*3 Course Food $47 Wine $32
6 Course Food $85 Wine $45