

TOPPER'S DINNER

The TOPPER'S Experience is recommended as a \$90 Three-Course Prix Fixe

First Course

Autumn Harvest Salad

Seasonal Vegetables, Slow Poached Local Egg, Quinoa, Truffle Hollandaise

Carnaroli Risotto "Fruits de Mer"

Maine Sea Urchin, Jonah Crab, Wild Gulf Shrimp, Bottarga, Brown Butter Emulsion

Pan Roasted Hudson Valley Foie Gras

Roasted Butternut Squash Puree, Pickled Delicata Squash,
Pumpkin Brioche Pain Perdu, BLIS Bourbon Barrel Aged Maple Syrup

Roasted Chestnut Gnocchi

Glazed Salsify, Pickled Chanterelle Mushrooms, Prosciutto di Parma, Taleggio Cheese Fondue

Marinated Diver Scallops*

Shaved Fennel, Various Radishes, Compressed Green Apple, Yuzu Mitsu Emulsion

Main Course

Seaweed Butter Poached Lobster

Variations of Cauliflower, Almond "Butter", Golden Raisin Condiment, Madras Curry Sabayon
(\$15 Supplement for Prix Fixe)

Duet of Prime Beef*

Sirloin and Short Ribs, Cabbage, Roasted Beets, Pearl Barley, Violet Mustard, Foie Gras Jus

Pekin Duck Breast*

Cubeb Peppercorns, Variations of Celery Root, Brussels Sprouts, Espresso Poached Seckel Pear

Pan Seared Hake Filet

Cannellini Beans, Littleneck Clams, Spanish Octopus, Tuscan Kale, Chorizo Infused Broth

Roasted Red Kuri Squash

Braised Swiss Chard, Black Trumpet Mushrooms, Savory Granola, Tomme de Savoie Blanquette

Desserts

White Chocolate and Butterscotch Bavarian

Devil's Food Cake, Candied Salted Pretzels,
Milk Chocolate Ice Cream, Hot Chocolate Sauce

Pumpkin Gateau

Pumpkin Mousse, Pecan Jaconde, Maple Gel, Candied Pecans,
Pepitas Florentine, Maple-Pecan Ice Cream

Orange Cheescake

Cranberry Pate de Fruit, Cranberry Chutney,
Orange Shortbread, Hazelnut Cremeux

Ice Creams and Sorbets

Daily Seasonal Selection, Berries, Almond Florentine

Selection of Fine Cheeses

Seasonal Chutney, Candied Nuts, Honeycomb, Fruit and Nut Bread Toast
(\$10 supplement for Prix Fixe)

All Prices Are Per Person

Prices do not include 7% Massachusetts sales tax or server gratuity. Prices are subject to change.

State of Massachusetts Warning*

Consuming raw or undercooked items such as meats, fish, eggs and shellfish can pose a health risk, especially to young children, pregnant women, older adults and those with compromised immune systems.

Before placing your order, please inform your server if a person in your party has a food allergy.