

TOPPER'S GRAND TASTING

7 Course Tasting Menu \$125 per person
Vintner's Tasting Additional \$115 per person

Retsyo Oyster

Kombu Poached Lobster
cucumber, jicama, radishes, yuzu

Hudson Valley Foie Gras*
strawberries, pistachios, elderflower, croustillant

Nostrale Vialone Nano Rice
rock crab, squid, uni, bottarga, brown butter

Spring Lamb Loin*
artichokes, polenta, anchovy, sheep's cheese

Wabash Cannonball
Bee Happy Honey, garden blossoms

Rose Pavlova
rhubarb sorbet, strawberry consommé, rosewater

Chocolate and Hazelnut Soufflé
crème fraiche Chantilly cream

TOPPER'S VEGETARIAN TASTING

7 Course Tasting Menu \$110 per person
Vintner's Tasting Additional \$115 per person

Cucumber

Spring Harvest
vegetables and fruits, toasted grains, fresh cheese

Young Squash
blossoms, fennel, picholine olives, grapefruit, tarragon

Morel Mushrooms
consomme, fiddlehead ferns, spruce, truffle

Asparagus "Near and Far"
cordyceps mushrooms, spring peas, truffle, vin jaune

Wabash Cannonball
Bee Happy Honey, garden blossoms

Rose Pavlova
rhubarb sorbet, strawberry consommé, rosewater

Chocolate and Hazelnut Soufflé
crème fraiche Chantilly cream

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