

TOPPER'S DINNER MENU

Experience TOPPER'S Cuisine as a \$96 Three-Course Prix Fixe.

First Course

\$30 a la carte

Spring Harvest

vegetables and fruits, toasted grains, fresh cheese

Hudson Valley Foie Gras*

strawberries, pistachios, elderflower, croustillant

Nostrale Vialone Nano Rice

rock crab, squid, uni, bottarga, brown butter

Kombu Poached Lobster

cucumber, jicama, radishes, yuzu
(Supplement \$10)

Morel Mushrooms

consommé, chicken liver, spruce, truffle

Main Course

\$48 a la carte

King Salmon*

young squash, blossoms, chickpea, sorrel

Spring Lamb Loin*

artichokes, polenta, anchovy, sheep's cheese

Bay of Fundy Halibut

fennel, picholine olives, grapefruit, tarragon

Asparagus "Near and Far"

cordyceps mushrooms, spring peas, truffle, vin jaune

50 Day Dry Aged Beef*

bone marrow, petit gris snails, carrots, ramps

Dessert

\$18 a la carte

Maracaibo Chocolate

caramel, milk chocolate cremeux,
caramelized white chocolate ice cream

Rhubarb Soup

compressed strawberry, meringue, basil sorbet

Baba Rum

coconut custard, roasted pineapple, guava sorbet

Ice Creams and Sorbets

daily seasonal selection, berries, florentine

Selection of Fine Cheeses

raisin chutney, candied nuts, honeycomb, cranberry bread toast
(\$12 Supplement)



TOPPER'S GRAND TASTING

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

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

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.