

TOPPER'S GRAND TASTING

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

Lightly Smoked Local Tuna*

cucumber, heirloom tomatoes, radishes, yuzu

Hudson Valley Foie Gras*

pickled cherries, almonds, pain d'epices

Nostrale Vialone Nano Rice

rock crab, squid, uni, bottarga, brown butter

50 Day Dry Aged Prime Striploin*

short rib, broccoli rabe, chanterelles, sauce perigueux

Also available with

Olive-Fed A5 Japanese Wagyu Striploin*

(Supplement \$80)

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

Summer Harvest

vegetables and fruits, toasted grains, fresh cheese

Boatyard Farm Egg*

variations of peas and carrots, potato confit, sorrel

Graffiti Eggplant

young squash, polenta, caper and tomato sauce vierge

Parmesan Gnocchi

lobster mushrooms, fava beans, Australian black winter truffles

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.