

TOPPER'SSM

AT THE WAUWINET

We recommend the TOPPER'S Experience as a \$92 Three-Course Prix Fixe.

First Course

\$30 a la carte

Spring Harvest

Young vegetables and fruits, garden herbs, quinoa, Gioia stracciatella

Hudson Valley Foie Gras*

Black plum, kohlrabi, pistachios, pain d'épice waffle

Carnaroli Risotto "Fruits de Mer"

Red rock crab, Judith Point squid, uni, bottarga, brown butter

Gin Cured Scottish Ocean Trout*

Smoked roe, cucumbers, pumpernickel, sorrel, crème fraîche

Seven Variations of Carrots

Veal sweetbreads, hazelnuts, green garlic, Meyer lemon

Main Course

\$48 a la carte

Nova Scotia Lobster

Purple passion asparagus, peas, morels, vin jaune
(\$12 Supplement)

Rohan Duck*

Beets, pearl barley, granola, bitter chocolate jus

Salt Meadow Lamb*

Fiddlehead ferns, sunchokes, spring onions, ramps

North Atlantic Halibut

Spanish octopus, artichokes, fennel, black olives

Dutch White Asparagus*

Egg yolk confit, fava beans, potato, Comté, Italian summer truffle

Dessert

\$18 a la carte

Chocolate Pavé

Chocolate mousse, praline crunch, salted caramel ice cream

Rhubarb Flan

Pickled rhubarb compote, vanilla flan, mint ice cream

Duet of Strawberry and Mango

Crème of strawberry and mango, meringue, coconut-lime sorbet

Ice Creams and Sorbets

Daily Seasonal Selection, Berries, Florentine

Selection of Fine Cheeses Curated By Formaggio Kitchen

Seasonal Chutney, Candied Nuts, Honeycomb, Cranberry Bread Toast
(\$12 Supplement)

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.