



HAPPY NEW YEAR 2026

Prix fix 85, young adult (12 & under) 55, kiddy menu 20

AMUSE BOUCHE

ROOT VEGETABLE FRITTER**

labneh, mint, dill

STARTERS

CHILLED SEAFOOD ON ICE**

3 local oysters, 3 little neck clams, 3 jumbo shrimp, pink-peppercorn mignonette

TUNA CRUDO**

blood orange, avocado, pomegranate, citrus nage, lemon agrumato

DUCK PROSCIUTTO SALAD**

shaved Brussels sprouts, frisee, cranberries, pears, candied pecans, maple vinaigrette

BUTTERNUT SQUASH RISOTTO**

Seacoast mushroom, Bayley Hazen blue, pepitas, pomegranate agrodolce

ENTRÉES

GNOCCHI & BLACK TRUFFLE

chanterelle, wilted greens, parmesan cream

BUTTER POACHED LOBSTER**

carrot-rutabaga whip, Brussels sprouts, hakurei, vanilla-chardonnay cream

HALIBUT PICCATA

gnocchi, navy beans, spinach, lemon-caper butter sauce

VEAL PORTERHOUSE**

goat cheese polenta cake, rapini, roasted bunch carrot, truffle-madeira sauce

ANGUS FILET MIGNON OSCAR sup 15

jumbo lump crab, asparagus, smashed, fingerling, bearnaise

LOCAL LAMB RAGU

ricotta cavatelli, roasted root vegetables, Cipollini onion, lamb jus

DESSERTS

CHOCOLATE GATEAU

chocolate cake, espresso caramel, feuilletine crunch

HAZELNUT CRÈME BRULEE

orange madeleine cookie

PASTEIS DE NATA

traditional Portuguese custard tart, moka hot chocolate

POMEGRANATE MIMOSA

Champagne granite, pomegranate sorbet, winter citrus

**gluten free items

CULINARY TEAM: CLAYTON ERRETT – CHAZ PAULL – JASON EBANKS
MYSTIC, CONNECTICUT