



sample tasting menu

Long Cove Oysters

wood-fired, Fine Line Farm arugula, prosciutto

Deer Isle Scallop Crudo

nasturtium oil, seaweed salad, brassica

Ode to Peas

Four Season Farm peas, Yellow Birch Farm feta, beach foraged pea

Seaside

Pecky Toe crab dumpling, Blue Hill Bay mussels, little necks, brodo, soffritto, Four Season Farm squash blossom

Farmer's Salad

Fine Line Farm mesclun, basil purée, cherry tomatoes, pickled baby beets

Stonington Lobster Casoncelli

lemon beurre blanc, gremolata, Fine Line Farm micro greens

Milk Weed Farm Duck Confit

whey polenta, confit of leg, friend kale

Wood-Fired Lamb Chops

Four Season Farm shishito pepper, carrot purée, jus

Bread Course

hand-picked strawberry, Brillat Savarin, shaved fennel

Garden Lavender Cheesecake

\$85

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Chef Devin Finigan