



Fall 2011 Highlights

Menu and prices subject to change

Entrees

Pan seared red drum filet with native littleneck clams, mussels and andouille sausage, Creole-inspired butter sauce with smoked paprika and fresh thyme 26

Point Judith fluke filet with native lobster, sea scallops and octopus, glazed fennel, potatoes and tomato confit, bouillabaisse sauce with saffron and extra virgin olive oil 29

Slow roasted Vermont lamb loin, shoulder rilette, sausage and braised belly with native cippolini onions, Brussels sprouts and parsnip purée 29

Pan roasted Painted Hills ribeye steak basted in whole butter, garlic and fresh thyme with potato purée, king trumpet mushrooms and glazed onions, sauce *Bordelaise* 31

Slow roasted and maple glazed Vermont pork belly and grilled persimmon provisions pork sausage, roasted mushrooms, turnips and potatoes, light pork jus 25

Crispy skin Long Island duck breast and confit leg with glazed native carrots, baby turnips and radishes, rosemary-infused sauce reduction 26

The Persimmon vegetable tasting: four different presentations 21
