



Continuum

Maine Lobster Roll
Crunchy Ipswich Clams with Lemon Lime Aioli
2013 St Supery Dollarhide Ranch Sauvignon Blanc

Foie Gras Bon Bon. Hazelnut Shortbread. Strawberry Gelee. Fleur de Sel
Seared Foie Gras. Cherry Balsamic. Thyme. Pine Nuts. Foie Gras Ice Cream
2009 Roederer Brut Rose

Nantucket Scallops
Sweet Corn Soup. Strawberry Pepper Swirl.
Roasted Pear & Brie Grilled Cheese
2012 Dumol Estate Chardonnay

Fennel & Anise Glazed NY Pork Loin.
Puy Lentils. Cherries. Bacon. Cherry Fennel Drizzle.
2010.2011 Pisoni Pinot Noir

Caramelized Shallot & Thyme Crusted Tenderloin. Black Cherry Espresso.
Scalloped Potato. Leek Souffle. Poached Fig.
Cardamom Baby Carrots with Shaved Bittersweet.
2010.2011.2012 Continuum

Honey Roasted Pear & Roquefort Shortcake

Just a sip
2001 Chateau d'Yquem

chef & sommelier
Lynne Anthony Campbell