

HAPPY



MALIBU SEA URCHIN

Green apple, Meyer lemon, Golden Oscietra caviar

HUBBARD, ACORN, FRENCH PUMPKIN, BUTTERNUT, AND KABOCHA SQUASH SOUP

Toasted buckwheat

WILD MATSUTAKE MUSHROOM

Lemon verbena dressing, oscietra caviar

CHILLED WELLFLEET OYSTERS

Yuzu, miso



FORAGER'S TREASURE OF WILD MUSHROOMS

Garlic-coconut broth, special spices, grilled tomo

PORCINI FLAN

Alaskan Dungeness, Golden Princess crab, black truffle dashi

NEW YORK FOIE GRAS

Roasted in Armagnac
Fresh rosemary, apple puree
(30 dollar Supplement)



NEW ENGLAND BLACK SEA BASS

Fall spices, pickled squash, pumpkin seed, pistachio
Apple cider dressing

CHATHAM DAYBOAT LOBSTER

Wild bluefoot and black trumpet mushrooms
Red Burgundy sauce

ORGANIC CONNECTICUT QUAIL EGG

Organic Connecticut egg, 24-month comte cloud
(White truffle supplement 75 dollars)

THANKSGIVING



ORGANIC FARM TURKEY

Stuffing of gluten free low-glycemic organic cashew and black walnut
Organic brussel sprouts, and blue kale
Chatham Massachusetts organic cranberry

ORGANIC MILLBROOK VENISON

Spiced celery root, roasted bananas in rum

ORGANIC COLORADO LAMB

Biodynamic swiss chard, collard greens
Organic quinoa, basil fingerling puree

TRUE KOBE A5 #12

Red wine shallots, garlic chips, house-cultivated wasabi leaves
(125 dollar supplement)

GLUTEN FREE HOMEMADE PUMPKIN GNOCCHI

(White truffle supplement 75 dollars)



CHILLED COCONUT SOUP

Pineapple granite, 10 exotic fruit sorbet, amaretto ice cream

GRAPE PASSION FRUIT

Cascade grape sorbet, whipped almond cream, almond meringue, passionfruit coulis



ARTISANAL CHEESES

Selected by Maitre Affineur Rodolphe le Meunier
(25 dollar Supplement)

CITRON-AMANDE

Citrus-almond sorbet, shaved confit, shaved almond, gavotte tulle
No added sugar

FRIVOLOUS OF 70% VALRHONA CHOCOLATE

70% cacao, Colombian coffee ice cream