

1865

WINE CELLAR

\$85.00 Per Person

Welcome Board

Selection of artisanal meats and local cheeses with accompaniments
House Made Focaccia

(Select One)

Soft Cooked MVG Farm Egg

Bitter Summer Chicory, Parmesan Crumb
White Romesco, Lemon Vinaigrette

Boston Bibb Lettuce

Pickled Pearl Onion, Goat Cheese, Crispy Garlic Quinoa
Sherry Mustard Seed Vinaigrette

(Select One)

Pistachio Crusted Duck Breast

Celery Root Cream, Brussels Sprout Leaves, Turkish Apricots, Port Wine Jus

Olive Oil Poached Halibut

Artichoke Puree, Kalamata Olive Tapenade, Broccolini, Calabrian Chili Oil

Northeast Raised Beef Fillet Au Poivre

Green Peppercorn Cognac Sauce, Creamed Spinach, Roasted Fingerling Potatoes

Butterscotch Budino

Sea Salt Caramel, Chantilly

Before placing your order, please inform your server if a person in your party has a food allergy.
Consuming raw or undercooked potentially hazardous foods may increase risk of food borne illness.