

LE POISSON

CHEF THOMAS BURKE

CHEF'S TASTING MENU

a tasting of Chef Thomas' seasonal dishes, rooted in classic French technique

\$200 per person, optional wine pairing \$95 per person

Tasting menus are per table only, no substitutions

AMUSE BOUCHE

HAMACHI TARTARE

marinated cucumbers, cilantro & avocado gazpacho

MAINE DIVER SCALLOP

green asparagus, morels & brown butter sabayon

MAINE LOBSTER

butter poached with snap peas, morels, pommes purée & sauce Choron

DOVER SOLE

ratatouille, green olive-caper purée & a golden squash nage

STRAWBERRY SOUFFLÉ

house made strawberry ice cream & strawberry sauce

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have a medical condition.