



Chef's Prix Fixe Tasting Menu

*Menu is subject to change. An optional wine pairing will be available at an additional cost.
Prior to your visit, please inform us when making your reservation if there are any dietary restrictions or allergies in your party.*

Six Courses \$75 Per Person

Chilled Local Cantaloupe Soup
Shiso Marinaded Honey Dew | Mint Blossoms

Tempura Stuffed Zucchini Blossom
Scallop and Shrimp Filling | Fermented Chili | Key Lime

Seared Local Bay Scallops
Lacinato Kale | Roasted Garlic | Sauterne Sabayon

Steamed Local Striped Bass
Sushi Rice | Green Thai Curry | Lemongrass | Watercress

Grilled Local Bluefin Tuna
Yakisoba Noodles | Bok Choy | Sea Beans | Wild Dennis Beach Plum Glaze

Hudson Valley Sour Cherries
White Chocolate Ganache | Buckwheat | Fin Raised Honeycomb | Confit Orange

Supplemental Courses

White Sturgeon Caviar
Addition to Bluefin Tuna
18

37 Hour Wagyu Brisket
Black Olive Puree | Oyster Mushroom | Pickled Huckleberries | Red Wine Jus
27
Or

A5 Wagyu Sirloin from Kagoshima, Japan
115

Before placing your order, please inform your server if anyone in your party has a food allergy. Tax & Gratuity not included.

*Consuming raw or undercooked food increases the risk of food borne illness.
20% Gratuity may be added to parties of six or more persons.

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