

Deuxave

Appetizers

Ceviche of Hawaiian Big Eye Tuna*

A Ceviche of 1+ Tuna, Crouton of Baguette with Avocado, Cilantro, Radish, Carrot, & Sesame, Ginger Roasted Pineapple ~15

Salad of Heirloom Beets, Goats Cheese, & Walnuts

Roasted Baby Heirloom Beets, Laura Chenel's Chèvre 8 Brix Verjus, Spiced Walnuts, Pear & Mâche ~11

Crispy Crescent Farms Duck Confit

Confit of Peking Duck Leg, Petit Heirloom Tomato & Frisée Salad with Bacon Sherry Vinaigrette, Bing Cherry Sauce ~14

A Duet of Prime Beef Tartare and Wagyu Carpaccio*

Herb & Horseradish Encrusted Wagyu Beef Thinly Sliced with Hanley Style Prime Tartare, Quail Egg Yolk, Petite Arugula, Escabèche of Chanterelle Mushrooms, Potato Gaufrettes, Cornichons, Rosemary-Mustard Aioli ~14

"Night Moves" Lobster Gnocchi with Citrus

Adam & Larry's Scituate Lobster with Wild Mushrooms, Corn, Green Grapes, Potato Gnocchi, Curried Walnuts, & Pearl Onions with Fresh Herbs in a Citrus Fricassee ~18

Five Vegetables of Summer Salad

A Potato Basket with a Cornucopia of Equinox Farms Baby Greens, Heirloom Peppers, Cucumber, Corn, English Peas, Petit Tomato, Burrata & Villa Mandori Balsamic ~13

9 Hour French Onion Soup

Slow Caramelized Onion Soup, Beef Bone Marrow Crouton & Comté Cheese ~10

Seared Hudson Valley Foie Gras*

Grade A Duck Liver, Toasted Brioche, Glazed Peach, Fig, Marcona Almonds, Brandied "Compressed" Rainer Cherry Glaze ~17

Entrées

Seared Hawaiian Ahi Tuna*

Rare Sashimi Grade Big Eye Tuna Crusted with Pink Peppercorns, Crispy Skinned Pork Belly Pinnapple "Aigre-Doux", Sea Beans, Summer Radish, Cucumber, Asian Flavors, Lobster Red Curry Emulsion, Petit Flowers~29

Pan Roasted Atlantic Halibut

Line Caught Halibut with Sweet Corn Succotash, Chanterelles, Peppers, Herbs, Okinawa Yams, Laughing Bird Shrimp in Ginger, Espelette & Tomato with a Burgundy Butter Sauce ~ 27

Seared Divers Scallops*

Scituate Divers Scallops, Potato Rösti, Dill Crème, Leek & Parsley Fondue, Lardons, Roasted Tomato Confit, Shaved Black Truffles, Gingered Cumin Carrot Emulsion, Lemon-Vodka Syrup ~ 28

Pappardelle "Bolognaise"

Homemade Pasta, Veal, Beef, Pancetta, & Foie Gras, Creamy Tomato Sauce, Aromatic Vegetables, Buffalo Mozzarella, Basil~ 21

A Vegetarian Celebration of Summer

Ragoût of Wards Farm Corn & Hand Made Gnocchi with Porcini Mushrooms, Tempura Celeries, Fried Blue Aracuna Egg, Pousse Pied & Tomato Salad, Radish, Saffron- Heirloom Tomato Coulis, & Aged Balsamic~ 23

12 oz Prime New York Strip of Beef*

4 Weeks Aged Prime Black Angus, Cast Iron Roasted with Herbs, Goat Cheese and Potato Croquette, Baby Carrots & Crispy Wild Mushrooms, Garlic Soubise, Sauce Bordelaise With Bone Marrow ~39

Kurabuta Pork Chop "Milanese"*

Pan Fried Black Pig, Herb Brined & Breaded, Ginger-Tomato Stew, "Italian" Pork Fennel Sausage, Garlic Wilted Arugula, Mandara Buffalo Mozzarella, & LaQuercia Prosciutto Americano, Homemade Tagliatelle with Butter and Basil ~26

Moroccan Spiced Colorado Lamb Saddle*

Free Range Lamb S.V. and Seared Capped with a Breadcrumb of Pistachio, Persian Style Tabbouleh, a Baby Carrots, Beets and Turnips "En Cocotte" Minted Cucumber Raita & Roasted Red Pepper Vinaigrette, Natural Jus ~30

A Duet of Giannone Farms Organic Chicken

Crispy Skinned Breast, & A Crêpenette of Thigh Meat with Sautéed Chanterelle Mushrooms and Ward's Farm Silver Queen Corn, Soft Polenta, Fresh Herbs and Sauce Périgeux aux Poulard~22

Persian Spiced Long Island Duck Breast*

Cast Iron Roasted Duck, French Lentils du Puy, Ginger Sautéed Spinach, Wild Mushrooms in Essence of Foie Gras, Honey Glazed Turnips, Poached Peach, Frisée, & Sherry-Pommery Mustard Sauce Natural Jus~28

Sides:

Potatoes Robouchon ~8 French Fries "Au Canard" with herbs and Parmesan ~10 Crispy Wild Mushrooms ~13

5 Course Chefs Tasting Menu \$61*

A Seasonal Journey Through The Mind and Culinary Fantasies of Chef Christopher Coombs/ Only Available for Entire Table / Vegetable Tasting Also Available / Exquisitely Paired with Wine for \$99-

CHEF / OWNER: CHRISTOPHER A. COOMBS

*These Items are cooked to order or contain raw foods.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please alert you server to any and all possible food allergies.

DEUXAVE

Cocktails

Composed Thoughts

Amaro Highball

A refreshing highball, balancing the flavors of citrus, ginger soda, and a float of fernet, minty, herbaceous, and delicious.

Beefeater gin
Fresh lemon juice
simple syrup (equal parts sugar and water)
Fernet Branca
Barrett's ginger beer

mount gin, lemon, and sugar over ice in highball. Shake once or twice to integrate the ingredients, top with ginger beer and float the Fernet to create a dark strip on the collar of the glass. Garnish with a long Lemon peel.

Dram Car

An interpretation of the classic side car, with delicate flavors of allspice and clove.

Landy VS cognac
St. Elizabeth's allspice dram
Fresh lemon juice

Shake well and strain into a cocktail glass. Garnish with a spiced apple chip.

Agave Barrena

A gimlet made with tequila, and fresh mint.

Lunazul tequila
Fresh lime juice
simple syrup (equal parts sugar and water)
handful of mint leaves

Mount all of the ingredients, shake well. Strain through a fine mesh (tea strainer) to avoid mint flecks, into a cocktail glass. Garnish with a single mint leaf.

DEUXAVE

DRAFT

Rapscallion Premier (7%) Blonde Ale, Holyoke, MA

Jever (4.9%) Pilsner, Germany

BOTTLES

DOMESTIC

Dogfish Head 60 min IPA (6%) American IPA, Delaware

Sierra Nevada Pale Ale (5.6%) APA, CA

Ommegang Rare Vos (8.5) Dubbel, NY

IMPORTS

De Rank XX Bitter (6.2%) Brouweij De Ranke, Belgium

Chimay Rouge (7%) Dubbel, Bieres de Chimay, Belgium

Delerium Tremens (8.5%) Strong Pale Ale, Brouwerij Huyghe, Belgium

Saison Dupont (375ml, 6.5%) Farmhouse Ale, Brasserie Dupont, Belgium