



SUPPER.

ON THE ICE

- Katama Bay Oysters with Smoked Porter Vinegar -
- Poached Razor Clams with Sweet Pickled Green Raspberries and Soft Leeks -
- Soused Butterfish + Horseradish on Brown Bread -
- Scituate Scallop with Bartlett Pear and Poppy Seeds -
- Chilled Shrimp with Salted Herbs -

WITH HANDS

- Sallet with Hard Cider Vinaigrette with Aged Goat Cheese -
- Fried Clam and Pig Ear Roll with Bitter Green Relish -
- Sea Salt and Vinegar Chips with Finnan Haddie Mousse -
- Grilled Pork Ribs with Chestnuts and Molasses -
- Steamed Scituate Periwinkles with Hard Cider and Dulse Sourdough -

TRENCHERS

- Sunchoke + Turkey Neck Pondemast -
- Aroostook Savory Supper with a Soft Poached Egg -
- Harvard Beets with Charred Cabbage, Cultured Cream + Barley -
- Naked Cape Cod Mussels with Sherry. Almonds + Endive -
- Spring Dug Parsnip with Curly Parsley + Yogurt

ROASTS

- Roast Cornish Cross Chicken with Creamed Celery + White Flint Cornmeal -
 - Whole Roasted Romanesco with Littleneck Clams, Bonito Butter -
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