



APPETIZERS

Roasted Foie Gras, Black Truffle Persillade Artichoke “Barigoule,” Parmesan Emulsion	30
Raw & Cooked Vegetable Salad Asparagus Marmalade, Seasonal Truffle, Verjus Dressing	18
Tuna Crudo Lemon & Caper Marmalade, Arugula, Organic Olive Oil	22
Seasonal Squash Velouté Veal Sweetbread Medallions, Sage	19
Pressed Rabbit Mosaic Baby Leeks, Peppered Hazelnut Salad, Armagnac	20
Ravioli of Maryland Crab Espelette, Licorice Crab Emulsion	26
Slow-Cooked Duck Egg Pipérade, Micro Basil, Serrano Ham	23
Roasted Eggplant Tian, Preserved Tomato Smoked Olive Oil, Basil Tempura	18

ENTREES

Grilled Diver Sea Scallops Red Beet Risotto, Balsamic Beet Reduction	36
Bouillabaisse Star Anise, Saffron Rouille	38
Lobster “Thermidor” White Wine & Saffron Glacage, Dijon, Herbed Fingerlings	42
Roasted Pavé of Sea Bass Slow-Cooked Celery, Local Apples, Truffle Juice	34
Assiette of Berkshire Pork Roasted Loin, Braised Belly, Manila Clams, Rosemary	34
Slow-Cooked Milk-Fed Poularde Pearl Barley “Risotto,” Salsify, Sauce Albufera	36
Spiced Braised Veal Shank Seasonal Mushrooms, Housemade Tagliatelle	35
Prime Beef Filet Oxtail & Foie Gras Ragout, Pommes Mousseline, Bordelaise Reduction	44
Artisanal Cheese Selection	18

110 TASTING MENU seven courses
275 WITH PREMIUM WINE EXPERIENCE
1776 THE 1776 FOOD AND WINE EXPERIENCE

AMUSE BOUCHE

Chef's Daily Preparation

APPETIZER

Tuna Crudo

Lemon & Caper Marmalade, Arugula,
Organic Olive Oil

or

Seared Medallion of Foie Gras (\$10 Supplement)

Peppered Mango, Aged Sherry Vinegar

SALAD

Baby Lettuce Hearts

Roasted Local Beets, Aged Blue Cheese, Walnut

FISH

Bouillabaisse

Star Anise, Saffron Rouille

ENTREE

Assiette of Berkshire Pork

Roasted Loin, Braised Belly, Manila Clams, Rosemary

or

Prime Beef Filet (\$25 Supplement)

Oxtail & Foie Gras Ragout, Pommes Mouseline,

Bordelaise Reduction

PRE-DESSERT

Chef's Daily Preparation

DESSERT

Almond Shortbread

Blueberry Cremeaux, Lemon Curd, Opaline

MIGNARDISES AND CHOCOLATES

EXECUTIVE CHEF, DAMON GORDON

The Tasting Menu requires the participation of the entire table.

**Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of food borne illness.