

DINING ROOM



MONDAY - FRIDAY
BREAKFAST 8:00AM - 11:30PM
LUNCH 11:30AM - 2:30PM

DAILY
AFTERNOON TEA 2:00PM - 4:00PM
DINNER 5:00PM - 10:00PM

SATURDAY AND SUNDAY
BRUNCH 9AM - 3PM

LUNCH

SEAFOOD

- Cape Cod Oysters with cocktail sauce and mignonette 22.
- Marinated Scallop with dill, lime and fermented radish 22.
- Chilled Boston Lobster with shaved melon, cucumber and fennel 30.

STARTERS

- Smoked Salmon with cucumber and horseradish puree 22.
- Steak Tartare with bone marrow and mushroom 21.
- Castelfranco Salad with buttermilk, celery and fennel 17.
- Foie Gras Parfait with seville orange and toasted brioche 18.
- Spring Risotto with asparagus and ramps 21.
- Lioni Burrata with broad bean, black garlic and lemon 18.

MAINS

- Atlantic Halibut with coco bean, green olive and violet artichoke 39.
- Striped Sea Bass with asparagus, clam chowder and braised leek 36.
- Berkshire Pork Chop with cabbage, chanterelles and sauce Robert 35.
- Gnocchi Parisienne with maitake mushroom and pickled cauliflower 29.
- Lobster Bucatini with tomato concasse, spring onion and breadcrumb 30.

SALADS AND SANDWICHES

- Duck Breast Salad with baby kale, cherries, pistachio 22.
- Asparagus Salad with soft boiled egg, parmesan crisp 20.
- Castelfranco Salad with buttermilk and celery 17.
add chicken 7. add shrimp 9.
- Salmon Tartine with creme fraiche and capers 24.
- Turkey Triple Decker with bacon and avocado 23.

SIDES

- Triple Cooked Chips 8.
- Crisp Green Salad with avocado dressing and hazelnut 9.
- Chilled Asparagus with dill cultured cream 9.
- Steamed Seasonal Greens 9.