

# The Chef's Special Menu

This menu enables our Chefs to offer creative entrées using the freshest available seasonal produce, seafood and meats. These special menu selections will change approximately every eight weeks.

## **Duck Trilogy 27**

Pan roasted breast of Long Island duckling, crispy fried duck wing and a duck confit fingerling potato hash topped with a poached panko fried egg. Accompanied by mixed beet greens, local gooseberries and a Cape beach plum vinaigrette featuring Green Briar Beach Plum jelly.

## **Grilled Rib-eye<sup>n</sup> 36**

Kona coffee bean and barbeque scented tender steroid and antibiotic free Wolf Neck Farms beef, atop a summer corn succotash. Served with braised collard greens and sweet potato shoestring fries.

## **Cape Cod Cataplana 27 demi** **17**

A New England interpretation of a classical Portuguese stew featuring native striped bass wrapped in Serrano ham, littleneck clams and baby heirloom tomatoes in a refined roasted yellow pepper "broth". Finished with a pickled fennel slaw.

## **Lobster Thai 35 demi** **25**

Pan roasted one and a half-pound lobster basted with Thai basil and black garlic. Served with lemongrass fried rice, pea tendrill salad, ponzu ginger emulsion and fried lobster tenders.

*Before placing your order, please inform the server if a person in your party has a food allergy.*

<sup>η</sup> Regarding FDA Food Code, written information available upon request

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