

BOLETE

spring 2018

FIRST COURSE

Chilled Wild Goose Oysters* (RI) 16

roasted shiitake mignonette, crisp shiitake mushrooms, scallion, lemon

Lobster Bisque 12

lobster fritter, leeks, hen of the woods mushrooms, chives

Liberty Gardens Mixed Greens Salad 12

Valley Milkhouse Clover, radish, citrus, mint, PA hickory nuts, orange vinaigrette

Kimchi Braised Beef Dumplings 18

crisp oysters, house kimchi, Liberty Gardens baby bok choy, sesame soy mushroom puree, smoked oyster sweet and sour sauce

Crisp Rhode Island Calamari 15

arugula, winter citrus, green chilies, cipollini, lemon pepper aioli

Crisp Sweetbreads 16

bacon, capers, parsley, oyster mushrooms, meyer lemon, brown butter sauce

Sunchoke Soup 10

oyster mushrooms, kumquat, chive crème fraiche, crisp sunchoke

The Egg 16

crisp soft poached duck egg, mushrooms, brioche toast, bacon, mushroom broth

Yellowfin Tuna Tartare* 17

Scholl's Orchard apples, red onion, cucumbers, sesame seeds, jalapenos, green apple broth

Seared Rougie Foie Gras 20

chickpea and bulgur fritters, cauliflower, meyer lemon, parsley, yogurt, mint, chickpea puree

SECOND COURSE

Lancaster Beef Pot Roast 38

herbed potato puree, cremini mushrooms, root vegetables, horseradish crème fraiche, beef jus

Roasted Wild Striped Bass 34

risotto, blood orange, Jonah crab, hen of the woods mushrooms, leeks, Liberty Gardens greens, blood orange reduction

Cast Iron Seared East Coast Dayboat Halibut 36

sunchokes, braised kale, shallots, grapefruit supremes, sunflower and parsley pesto tortellini, royal trumpet mushrooms, sunchoke puree

House Smoked Pennsylvania Pork Chop* 38

Castle Valley Mills bloody butcher grits, cipollini, braised kale, baby beets, hen of the woods mushrooms, beet barbeque sauce

Cast Iron Seared Day Boat Sea Scallops 36

lobster pasta, cauliflower, oyster mushrooms, Maine lobster, arugula, cauliflower puree, lobster butter

Pastrami Cured Crisp Duck Leg 28

gougères, sauerkraut, shiitake mushrooms, baby carrots, porcini mustard, horseradish crème fraiche, duck jus

**Please be advised that eating raw or undercooked foods may increase your likelihood of contracting a foodborne illness*