

First Impressions

ROASTED CARROTS <i>n</i> 17	BURRATA 16
chili & citrus labneh / pistachio dukkah / dill	berry agrodolce ancient grain crumble / basil
SEARED SCALLOPS* 24	LITTLE GEM & CHICORY SALAD <i>n</i> 17
sweet anise creamed corn north country bacon crisp	maple & cider vinaigrette / shaved fennel herbs / candied hazelnuts aged vermont cheddar / fennel pollen

Signature Entrées

RIGATONI ALLA GRICIA CON TARTUFO 38
guanciale / parmigiano-reggiano alpine cheese / summer truffle
BLACK COD* <i>n</i> 42
garden cucumbers / chili, citrus & honey vinaigrette marcona almonds / herbs / ricotta salata
FREGOLA RISOTTO 37
local wild mushrooms / summer vegetables / maple cream
BUTTER-POACHED LOBSTER* 50
whole lobster tail / sweet corn velouté garden herbs / lemon oil / crispy potato pearls
CHEF'S CUT* 68
seasonally selected steak / refined accompaniments / composed preparation

Grand Finale

MAPLE PEAR TARTE TATIN 15	PEANUT BUTTER, CREAM CHEESE & MOCHA MOUSSE <i>n</i> 15
caramel sauce / maple & ginger ice cream granola crumbs	caramelized banana / salted peanut shortbread crumbs banana tuile / coffee caramel sauce
ICE PUDDING <i>n</i> 15	MANGO CHARLOTTE 15
toasted pistachio / sweetened fruit glacé meringue sticks / chocolate sauce / chocolate cake	caramelized mango / ladyfinger sponge

gluten-friendly bread available upon request.

gf gluten-friendly *vg* vegan *n* contains nuts/peanuts

*consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. please notify us of any food allergies.

a service charge of 20% will be added to parties of 6 or more.

**The
Bretton Arms
-1896-**