



APPETIZERS

Nantucket bay scallops, roast lemon purée, fennel bulb, brown butter

Duck egg, butternut squash, espelette, black trumpets, parmesan

Parsnip soup, crispy sweetbreads, pickled pear, marjoram

Salad of roast heirloom carrots, spiced carrot purée, La Quercia prosciutto

Buckwheat garganelli, parmesan cream, lemon, walnuts, kale condiment

Rabbit-foie gras terrine, medjool date, pistachios, toasted brioche

ENTREES

Muscovy duck breast, thumbelina carrots, spiced plum, potato fondant, duck jus

Halibut filet, salsify, golden purslane, littleneck clams, seaweed butter

Pork belly, green tomato condiment, grilled hakurei turnips, salsa verde

Black pearl salmon, apple-bacon compote, sunchoke purée, hazelnuts

Guinea hen ballotine, chanterelles, green lentils, sherry vinegar jus

Confit fingerlings, candied shallots, onion soubise, watercress, truffle vinaigrette

Neil Ferguson | *Chef - Owner*

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