



APPETIZERS

Lils Baguette with Butter, Sea Salt, and Radishes \$4

Swell Oysters on the Half Shell with Apple Mignonette \$3ea*

Three Charm's Chèvre with Heirloom Squash, Apples, Honey, and Sumac \$15

Fromage Blanc Filled Agnolotti Pasta with Preserved Red Peppers and Fried Garlic \$15

Green Salad with Radishes, Garlic Crouton, Bayley Hazen Blue, and Vinaigrette \$12

Vol-au-vent filled with Chicken, Parsnips, Velouté, and Frisée \$16

Jonah Crab in Soubise with Endive, Celery, and Dill \$16

ENTREES

Duck Confit with Parisian Gnocchi, Leeks, and Red Wine Sauce \$33

Steak Frites - Grilled Hanger Steak with Frites, Brandy Jus, and Green Salad \$37*

Grilled Monkfish with Caramelized Onion Fumet, Carrots, Potatoes, and Smoked Eel \$36

Pan Roasted Pork Chop with Celeriac Lyonnaise, Kale, and Mustard Sauce \$37

Mushroom Tartlette with Pommes Anna Crust, Butternut Purée, and Brussel Sprouts \$29

DESSERTS & CHEESES

Quince Charlotte Parisienne with Ginger Bavarian Cream \$13

Enna Chocolate Souffle with Vanilla Creme Anglaise \$14
(25 minute cooking time - please preorder)

Bayley Hazen Blue Cheese with Honey \$10

Maggie's Round Alpine Style with Sweet Mustard \$10

Rotating New England Brie Style with Seasonal Fruit Preserves \$10

All 3 cheeses \$28

