

Arethusa al tavolo

"If you're afraid of butter, use cream." - Julia Child

"Summer"

Beginnings

Chilled Heirloom Tomato Soup 16.

House Made Ricotta, Basil, Mt. Tom

Black Kale Salad with 2 Minute Egg 16.

Avocado, Citrus, Bacon, Tapping Reeve, Hazelnut Vinaigrette

Cervena Venison Tartare 18.

Cornichon Dressing, Potato Crisps, Salsa Verde, Horseradish Crème, Pullet Egg Yolk

Walnut Crusted Baby Beets with Arethusa Blue 15.

Red Endive, Honey Comb, Pear, Arethusa Buttermilk

Chicken Liver Dumplings 16.

Drunken Prunes, Onion Confit, Pistachios, Armagnac Sauce

Moroccan Spiced Lamb Meatballs 17.

Cry Baby Polenta, Dates, Fennel Gremolata

Jumbo Lump Crab Salad 22.

Cucumber, Avocado, Radish, Mango, Smoked Peppers, Taro

Tempura Squash Blossoms 17.

Romesco, Ratatouille, Basil Aioli, Tomato Jam

Tartare of Yellowtail 21.

Avocado, Cucumber, Radish, Tobiko, Yuzu Dressing

Heirloom Tomato & Watermelon Salad 17.

House Made Ricotta, Pinenut Croquant, Pickled Rind, Toasted Cornbread, Saba

Crispy Lamb Spare Ribs 19.

Lime, Harissa-Tomato Fondue, Cucumber-Yogurt Salad

Lobster & Avocado Salad 23.

Vanilla Brioche, Red Grapefruit, Hearts of Palm, Miso-Ginger Dressing

Arethusa Farm Dairy Cheese Plate 18/26

Ripe Fruit, Quince Pâte de Fruit, Fresh Honeycomb, Rye-Sourdough Crackers

Mains

Grilled Marinated Pastured Chicken from Sharon, CT 30.

Mushroom-Fava Bean Succotash, Tapping Reeve Grits, Chorizo, Smoked Tomato Jus

Grilled North Atlantic Swordfish 35.

Caponata, Chick Pea Cake, Basil, Citrus Relish, Salsa Verde

Spinach & Arethusa Camembert Ravioli 16/32

Melted Leeks, Poached Farm Egg, Celtuce, Mushroom Consommé

Roasted Local Striped Bass 36.

Asparagus, Foraged Mushrooms, Sweet Pea Aioli, Sunchokes, Porcini Sauce

Trio of Berkshire Pork 36.

Tenderloin, Braised Bacon, Crepinette, Maple Glazed Carrots, Rhubarb Gastrique

Mustard Glazed Organic Scottish Salmon 34.

Smoked Bacon, Fingerlings, Haricot Vert, Horseradish, Arethusa Yogurt

One Dozen Vegetables on a Plate 26.

Arethusa Buttermilk, Roasted Seeds, Pickled Grapes, Kale Chips

Grilled Prime Striploin of Beef with Garlic Scape Crust 39.

Potato Batons, Arethusa Blue-Spinach Gratin, Black Truffle Custard

Tamarind Glazed North Atlantic Halibut 37.

Quinoa, Carrot-Radish Salad, Cashew Crunch, Kaffir-Ginger Broth

Trio of Colorado Spring Lamb 38.

Sausage, Belly, Loin, Sweet Pea Puree, Artichokes, Grapes, Madras Lamb Jus

Rohan Duck Breast Dusted with Hibiscus 36.

Duck Sausage, Three Grain Salad, Sprouts, Seeds, Rhubarb, Pickled Local Cherries

Sides 8.

Executive Chef: Dan Magill

**Our local produce comes from Beaver Meadow Farm, located in Litchfield, Connecticut*