

# Arethusa al tavolo

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

## "Autumn"

### Beginnings

#### **Red Beet and Apple Soup** 16.

Horseradish Custard, Juniper Soaked Raisins, Spiced Granola

#### **Local Black Kale Salad with 2 Minute Egg** 16.

Avocado, Citrus, Bacon, Tapping Reeve, Hazelnut Vinaigrette

#### **Grilled Spanish Octopus** 18.

Marble Potatoes, Chorizo, Smoked Peppers,  
Grilled Radicchio, Orange-Fennel Gremolata

#### **Raw Yellowtail** 21.

Avocado, Cucumber, Radish, Tobiko, Yuzu Dressing

#### **Chicken Liver Dumplings** 16.

Drunken Prunes, Onion Confit, Pistachios, Armagnac Sauce

#### **Cod and Potato Croquettes** 16.

Meyer Lemon, Sweet Pepper Relish, Charred Scallion Aioli

#### **Cervena Venison Tartare** 21.

Toasted Rye, Horseradish Crème, Salsa Verde, Potato Crisps

#### **Jumbo Lump Crab Salad** 22.

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

#### **Walnut Crusted Local Baby Beets with Arethusa Blue** 15.

Figs, Red Endive, Honey Comb, Arethusa Buttermilk

#### **Smoked Salmon Crepe** 16.

Arethusa Sour Cream, Horseradish, Tiny Tomatoes, Green Onion, Crispy Capers, Potato Crisps

#### **Crispy Lamb Spare Ribs** 18.

Lime, Harissa-Tomato Fondue, Cucumber-Yogurt Salad

#### **Lobster & Avocado Salad** 23.

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

#### **Local Heirloom Lettuces with Arethusa Camembert** 15.

Asian Pear, Cider Soaked Cranberries, Prosciutto, Pumpkin Seed Vinaigrette

#### **Arethusa Farm Dairy Cheese Plate** 18/26

Ripe Fruit, Fig Pâte de Fruit, Fresh Honey Comb, Rye-Sourdough Crackers

### Mains

#### **Roulade of Pastured Chicken from Sharon, CT** 30.

Braised Leg and Mushroom Duxelle, Honey Glazed Butternut Squash,  
Baby Brussel Sprouts, Cider-Chicken Jus

#### **Arethusa Butter Poached Chatham Monkfish** 36.

Hand Cut Potato "Risotto", Roasted Cauliflower and Broccoli, Raisins, Marconas, Carrot Broth

#### **Mustard Glazed Organic Scottish Salmon** 34.

Fingerlings, Cipollini's, Pole Beans, Horseradish, Arethusa Yogurt & Dill Sauce

#### **Trio of Berkshire Pork** 36.

Tenderloin, Braised Bacon, Crepinette, Maple Glazed Carrots, Red Cabbage Gastrique

#### **Celery Root "Open Ravioli"** 34.

Braised Short Rib, Pickled Root Vegetables, Horseradish Crème

#### **One Dozen Local Autumn Vegetables on a Plate** 26.

Arethusa Buttermilk, Roasted Seeds, Pickled Grapes, Kale Chips

#### **Grilled Prime Striploin of Beef with Black Garlic Crust** 38.

Potato Batons, Arethusa Blue-Spinach Gratin, Foraged Mushroom Custard

#### **Butternut Squash and Apple Ravioli** 31

Cranberries, Pumpkin Seed Oil, Pepita Croquant, Chestnut Sauce

#### **Trio of Colorado Lamb** 37.

Merguez, Belly, Loin, Melted Parsnips, Artichokes, Grapes, Madras Lamb Jus

#### **Roasted Mediterranean Sea Bass** 35.

Ratatouille, Chick Pea Cake, Citrus-Fennel Relish, Salsa Verde

#### **Rohan Duck Breast Glazed with Cranberry Honey** 35.

Duck Sausage, Braised Endive, Sunchokes, Parsnip Bread, Pear Gastrique

### Sides 8.

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

**Executive Chef: Dan Magill**