

Arethusa al tavolo

Inspired by the Arethusa Dairy Farm

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

Spring

Beginnings

Spring Pea Soup 16.

Arethusa Sour Cream, Pullet Egg Yolk, Prosciutto Dust, Mint Gelee

Grilled Spanish Octopus with Oloroso 18.

Chorizo, Fingerlings, Leeks, Fennel, Herb Relish

Warm Breaded Soft Poached Farm Egg 15.

Litchfield Maple Ricotta, Grape Butter, Asparagus, Bacon Vinaigrette

Lump Crab Salad 22.

Avocado, Breakfast Radish, Mango, Smoked Peppers, Buttered Toast

Crudo of Kona Kampachi 24.

Cucumber, Radish, Uni, Yuzu Dressing

Arethusa Ricotta and Flatbread 18.

Spring Peas, Prosciutto, Onion Jam, 2 Minute Egg, Shaved Kale, Tapping Reeve

Chicken Liver Dumplings 16.

Drunken Prunes, Onion Confit, Pistachios, Armagnac Sauce

Spring Dug Carrot-Raisin and Grain Salad 16.

Toasted Rye, Pistachios, Pickled Fennel, Tamarind Spiced Arethusa Yogurt

Half Dozen Maine Belon Oysters 22.

Arethusa Sour Cream, Smoked Trout Roe, Horseradish, Pickled Cucumber

Organic Strawberry Salad 16.

Arethusa Farmers Cheese, Pistachio Financier, Muscat Grapes, Nasturtium, Rhubarb Vinaigrette

Walnut Crusted Tiny Beets with Arethusa Blue 15.

Pickled Grapes, Red Endive, Honey Comb, Arethusa Buttermilk

Poached Lobster & Avocado Salad 25.

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

Duck Negimaki Over Duck Fried Rice 18.

Green Onion, Pickled Carrot, Daikon, Napa, Peanut-Sesame Ponzu

Crispy Tempura Stuffed Squash Blossoms 16.

Ricotta Romesco, Mt. Tom Crisp, Pignoli Brittle, Basil, Ratatouille

The Spring Salad 18.

Artichoke, Haricots Vert, Asparagus, Diva, Almond Croquant, Pickled Ramps, Mushroom Vinaigrette

Mains

Duo of Venison 42.

Rack with Juniper Sausage, Red Cabbage Spaetzle, Pickled Grapes, Braised Fennel, Horseradish

Roulade of Hudson Valley Chicken with Arethusa Camembert 31.

Foraged Mushrooms, Broccoli Porridge, Purple Carrots, Madeira

Organic Scottish Salmon Glazed with Mustard 35.

Fingerlings, Radishes, Haricots Vert, Roasted Shallots, Pickled Cucumbers

Braised Rabbit Ravioli 33.

Melted Spinach, Cipollini's, Arethusa Farm Egg, Spring Peas, Carrot Broth

Trio of Domestic Lamb 41.

Loin, Lamb Bacon, Merguez, Curried Gnocchi with Sultanas and Pistachio's, Tamarind Lamb Jus

Dozen Local Spring Vegetables on a Plate 27.

Arethusa Yogurt, Fiddleheads, Roasted Seeds, Pickled Ramps, Kale Chips

Trio of Heritage Pork 36.

Tenderloin, Braised Bacon, Crepinette, Maple Glazed Carrots, Bella Bantam Polenta, Rhubarb Gastrique

Yellowfin Tuna Gently Poached in Olive Oil 36.

Caponata, Chick Pea Fries, Salsa Verde, Orange-Fennel Gremolata

Prime Striploin of Beef with Spring Ramp Crust 39.

Duck Fat Potatoes, Swiss Chard Gratin, Arethusa Blue Cheese-Mushroom Custard

Roasted Local Black Sea Bass 36.

Foraged Mushrooms, Spring Onion Puree, Asparagus, Verjus Nage

Rohan Duck Breast Glazed with Litchfield Maple 36.

Rillette, Preserved Rhubarb, Melted Amaretti, Pickled Green Strawberries, Rapini

Our local Produce Comes from the Arethusa Greenhouses located in Litchfield