

# Arethusa al tavolo

Inspired by the Arethusa Dairy Farm

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

## *Summer*

### Smaller

#### **Chilled Heirloom Tomato Soup** 16.

Toasted Corn Bread, Basil Panna Cotta, Arethusa Mozzarella

#### **Warm Breaded Soft Poached Farm Egg** 15.

Litchfield Maple Ricotta, Bacon, Artichokes, Toasted Rye

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

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

#### **"Inside-Out" Smoked Salmon Crepe** 18.

Cucumber, Arethusa Sour Cream, Smoked Roe, "Everything Bagel Chips"

#### **Grilled Spanish Octopus with Oloroso** 18.

Smoked Pepper, Chorizo, Fingerlings, Leeks, Citrus, Herb Relish

#### **Tartare of Kampachi** 24.

Cucumber, Radish, Tobiko, Yuzu Dressing, Potato Crisps

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

Drunken Prunes, Onion Confit, Pistachios, Armagnac Sauce

#### **Arethusa Garden Greens** 15.

Mission Figs, Radish, Pickled Fennel, Arethusa Camembert, Sunflower Seed Vinaigrette

#### **"White Clam" Flatbread** 19.

Arethusa Ricotta, Bacon, Caramelized Onions, Sweet Peppers, Arugula, Saba

#### **Salt Cod and Potato Fritters with Local Corn** 16.

Citrus-Fennel Slaw, Pickled Cucumber, Smoked Pepper, Meyer Lemon Aioli

#### **Arethusa Gardens Heirloom Cherry Tomato Salad** 16.

Toasted Zucchini Bread, Arethusa Ricotta, Pistachio, Pickled Watermelon, Basil Gelée

#### **Walnut Crusted Tiny Beets with Arethusa Blue** 15.

Pickled Grapes, Red Endive, Honey Comb, Arethusa Buttermilk

#### **Zucchini Flowers Stuffed with Romesco** 16.

Nasturtium Aioli, Garden Ratatouille, Almond Crumble

#### **Duck Negimaki Over Duck Fried Rice** 18.

Shishito, Pickled Carrot, Daikon, Napa, Peanut-Sesame Ponzu

#### **Poached Lobster & Avocado Salad** 25.

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

#### **Sepe Farm Lamb Meatballs** 21.

Fried Arethusa Mozzarella, Pine Nut Crunch, Rapini, Tomato Gastrique

### Larger

#### **Rohan Duck Breast Glazed with Litchfield Maple and Hibiscus** 36.

Rillettes, Roasted Peaches, Amaretti, Pickled Hudson Valley Cherries, Rapini

#### **Grilled Q Farms Chicken "Under a Brick"** 33.

Garden Potatoes, Haricot Vert, Roasted Shallots, Watermelon-Corn Relish, Smoked Tomato Jus

#### **Organic Scottish Salmon Glazed with Tahini** 36.

Tomato-Cucumber and Grain Salad, English Pea Falafel, Meyer Lemon, Arethusa Yogurt

#### **Trio of Pasture Raised Lamb** 39.

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

#### **Arethusa Butter Poached Chatham Cod** 37.

Lump Crab Spaetzle, Toasted Brioche, Poached Celery, Pickled Bacon, Tarragon-Drawn Butter

#### **House Made Ricotta and Summer Succotash Ravioli** 34.

Smoked Bacon, Pickled Kohlrabi, Calvolo Nero, 3 Minute Egg, Sauce Americaine

#### **Trio of Heritage Pork** 36.

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

#### **Dozen Arethusa Garden Vegetables on a Plate** 27.

Arethusa Sour Cream, Celtuce, Pickled Baby Fennel, Roasted Seeds, Grains, Kale Chips

#### **Roasted Monkfish** 38.

Chanterelles, English Peas, Local Corn, Caramelized Onion Jam, Verjus Nage

#### **Grilled Grass-Fed Skirt Steak Rubbed with Garlic** 39.

Tomato-Cornbread Panzanella Salad, Fingerling Potatoes, Grilled Romaine

#### **Mediterranean Sea Bass** 36.

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

*Our local Produce Comes from the Arethusa Gardens located in Litchfield*