

CHEF'S TASTING MENU

Chef Tim Elliott has carefully paired these menu items, no substitutions please.
Tasting menus are prepared for a minimum of two guests.

Four Course Tasting Menu

\$45 per guest

Course One

Tamagoyaki

caramelized salmon, caviar, wasabi & pickled ginger, tobiko

Course Two

Chorizo Stuffed Medjool Dates

smoked pepper & harissa sauce

Course Three

Wild Rockfish

seared, truffle, purple cauliflower & ginger carrot puree, toasted walnuts, lotus root chips

Course Four

Chocolate Truffle Cake

crème anglaise, raspberry coulis

Six Course Tasting Menu:

\$65 per guest

Course One

Wild Mushroom & Crab Soup

cinnamon caps, hon shimeji, king oysters, shiitake, crab dumplings, shrimp broth

Course Two

Scallops & Foie Gras

seared, saba, foie gras-cognac emulsion

Course Three

Boston Baby Bibb Salad

walnuts, oranges, Harmony blue, aged sherry vinaigrette

Course Four

Ahi Tuna

grilled, shiitake mushrooms, burdock root, soy & red wine butter sauce

Course Five

Sake Veal Cheeks

braised, edamame succotash

Course Six

Caramel Apple Tart

granny smith apples

Chef's Tastings

Tamagoyaki deep-fried deviled eggs, caramelized salmon, caviar, wasabi & pickled ginger, tobiko 8

Scallops & Foie Gras seared, saba, foie gras-cognac emulsion 18

Proteins

Wild Rockfish seared, truffle, purple cauliflower & ginger carrot puree, toasted walnuts, lotus root chips 23

Ahi Tuna grilled, shiitake mushrooms, burdock root, soy & red wine butter sauce 30

Sides

Curried Purple Cauliflower chickpeas, tomatoes 10

The Bird Cage

Executive Chef Tim Elliott will prepare a personalized tasting menu for your group of four to seven guests to be served in the exclusive Bird Cage.

STARTERS TO SHARE

Thai Pu Pu Grille

Korean barbecued pork ribs, wonton shrimp, beef satay, tempura vegetables, roasted pineapple sweet chili sauce 22

Vietnamese Lettuce Wraps

tender shredded veal, stir fried vegetables, sweet & spicy soy dipping sauce 12

Artisan Cheeses

Great Hill Blue - Massachusetts - creamy with a fig roll

Cabra Goat with Wine - Spain - buttery with truffle mustard

Pennsylvania Noble - Lancaster - cheddar style with chestnut honey 20

Smoked Salmon Bruschetta

pastrami rubbed smoked salmon, feta cheese, peppers, tomatoes, toasted baguette 10

Banana Pesto Hummus

chickpeas, tahini, banana, pesto, olive oil, naan, papadam, fried plantains 12

Antipasto

bresaola, artichoke hearts, aged provolone, tunisian olives, toasted naan, arugula salad, roasted peppers, olive oil, twenty-five year balsamic vinegar 23

CHEF'S TASTINGS

Venetian White Bean Soup

roasted red peppers 6

Grilled Calamari Salad

grilled calamari, arugula, caramelized Vidalia onions, cured black olives, roasted peppers, spicy tomato vinaigrette 9

Green Mango Salad

haricot verts, caramelized onions, micro greens, soy ginger vinaigrette 9

Sesame Crusted Prawns

cucumber kimchee, chili kewpie mayonnaise 9

Lacquered Duck Spring Roll

micro cilantro, spring onions, hoisin sauce, mandarin pancake 8

Spicy Tuna Tartar

wasabi pickled cucumbers, avocado, cilantro, wonton cones 9

Artisan Foie Gras

seared duck foie gras, rosemary waffle, saba drizzle 16

Wild Mushroom & Crab Soup

cinnamon caps, hon shimeji, king oysters, shiitake, crab dumplings, shrimp broth 9

Boston Baby Bibb Salad

walnuts, oranges, Harmony blue, aged sherry vinaigrette 8

Grilled Hearts of Romaine

sundried peppers, wonton crisps, fried egg, miso caesar dressing 5

Chorizo Stuffed Medjool Dates

smoked pepper & harissa sauce 7

Peanut Crusted Shrimp

green mango salad, ancho chili barbecue sauce 8

Crab & Wasabi Egg Roll

micro cilantro, lemon tobiko vinaigrette 10

Seared Sea Scallops

ginger avocado relish, toasted coconut 10

PROTEINS

Lobster "Ravioli"

lobster tail, lobster claw, scallop, cherrystone clams, mussels, shrimp, green curry lobster sauce 48

Wild Striped Bass

seared, Chinese long beans, black sticky rice, roasted corn & saffron black truffle sauce
21

Natural New York Strip

grilled, candied Okinawan potatoes, shiitake relish
45

Garlic & Herb Lamb Loin

grilled, rainbow swiss chard, white bean & shiitake ragout
29

Barbecue Lamb Shank

braised, lavender cardamom sauce, mint couscous
25

Shanghai Shrimp

wok-seared shrimp, stir fried vegetables, rice noodles, spicy garlic sesame broth
22

Chef's Special #9

vegetarian steamer basket, shiitake leek spring roll, tofu, teriyaki vegetable skewer, black sticky rice, dipping sauces
18

Red Curry Scallops

seared, tomatoes, okra, rainbow Swiss chard 21

Wasabi Crusted Ahi Tuna

seared, rice pearls, pickled ginger sauce, lobster summer roll 31

Sake Veal Cheeks

braised, edamame succotash
29

Five Spice Wild Salmon

seared, Szechwan black bean sauce, daikon carrot salad, aged soy caramel, shiitake leek spring roll 25

Miso Marinated Halibut

seared, spinach, black sticky rice, carrot ginger sauce 25

Jumbo Lump Crab Cake

seared, fresh horseradish sauce, roasted corn & tomato salad, Okinawan sweet potatoes 21

Honey Orange Glazed Duck Breast

seared, ginger soba noodles, stir fried vegetables, orange hoisin broth
23

Thai Buffalo Ribeye

grilled, pineapple shrimp fried rice, sesame crusted prawn 46

SIDES

Szechwan Stir Fry

green beans, tofu, onions, bean sprouts, carrots, peppers, okra, Szechwan black bean sauce 9

Wilted Baby Spinach

grape tomatoes, garlic, olive oil 8

Braised Wild Mushrooms

thyme, mushroom soy, goat cheese
9

Pineapple Shrimp Fried Rice

stir fried vegetables, shrimp, fried egg, pineapple juice, mushroom soy teriyaki sauce
11

Wasabi Mashed Potatoes

wasabi, Yukon golds 8

Mashed Okinawan Sweet Potatoes

9