

NANTUCKET RESTAURANT WEEK

3-courses prix fixe \$90 / person

choice of appetizer, choice of entree, dessert

Nantucket Oysters & Pearls

lillet blanc, elderflower, watermelon, Champagne

Potato Beignet

whipped bluefish pâté, everything spice, tropea onions

Local Cucumber & Lobster Salad +6 suppl.

pickled grapes, herbed yogurt, walnuts, dill & Osetra caviar

Seared Napa Cabbage

kewpie mayo, Japanese BBQ, pickled wood ear,
porcini chili crunch, smoked trout roe

Bigeye Tuna Tartare

prickly pear & hibiscus “chamoy”, Champagne mango, masa tenkasu

Autumn “Caesar”

apple, celery, kale, kohlrabi, pickled squash, focaccia crisp, white anchovy

Island Greens

herbed crème fraîche & Dijon vinaigrette

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Koginut Squash Risotto*

brown butter, stracciatella, hazelnut persillade, tangerine oil

Oxtail Agnolotti “Bourguignon”*

chanterelle, bone marrow & truffle butter, preserved lemon

Lobster Tagliatelle ‘A La Barigoule’* +6 suppl.

citrus & wine braised artichokes, house-made bacon, Parmesan

*available as starter or entrée

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Day Boat Scallops

mole amarillo, candied squash, chicories, pepitas

Scottish Salmon

yuzu ponzu, bok choy, Asian pear, shiitake, lemon oil

Herb Roasted Chicken

charred lemon vinaigrette, confit garlic, miso onions, watercress

Pan Seared Halibut

gigante beans, sweet corn, haricot verts, bacon, cherry tomatoes,
red pepper coulis

Prime Bavette Steak

mushroom bordelaise, sunchoke pommes boulangère,
creamed spinach & artichoke

Grilled Swordfish

local beets, vadouvan, kale, green goddess

Dessert:

Chanticleer’s Eton Mess

strawberries, crushed meringue, strawberry ice cream

A la carte menu also available