CHARDONNAY FLIGHT

(No substitutions)

2023 Domaine Louis Moreau, Chablis, Burgundy, FR

2022 Lingua Franca 'AVNI', Willamette Valley, OR

2024 De Westshof Estate, Limestone Hills, SA

FIRST COURSES

NEW ENGLAND CLAM CHOWDER

Yukon Gold Potatoes | Bacon
Green Onions | Celery | Butter Croutons

APPLE SALAD

Goat Cheese | Butterhead Lettuce

Pistachios | Honey Mustard Vinaigrette

SPICY ITALIAN SAUSAGE

White Bean Hummus | Stewed Tomato & Kale

Calabrian Chili Coulis

CRAB TARTINE

Avocado | Watercress | Brioche

Shaved Celery | Green Goddess Dressing

SIDE DISHES

ROASTED SHIITAKE MUSHROOMS
Herbed Beurre Blanc

CRISPY ONION RINGS

SAUTÉED SPINACH

FRENCH FRIES
Add Truffle

Help Conserve Our Environment's Resources, We Serve Our Own Filtered Water
Please restrict cellular phone use to front lobby
5.00 split plate charge on any entrée

Compound Gift Certificates - So Perfect for any Occasion
It's Not Just a Gift…..It's An Experience

MAIN COURSES

LOBSTER SALAD

Tangerine I Red Onion I Butter Lettuce I Tangerine Vinaigrette

COMPOUND PASTRAMI SANDWICH

Our Own Cured, Roasted, and Smoked Pastrami

Corn Rye Bread I Beer-Braised Sweet Onions

Horseradish-Mustard Mayonnaise I Cabbage Slaw I Chips

THE COMPOUND BURGER

8 oz. Prime Angus Beef

Lettuce I Tomato I Grilled Red Onions I Aioli I French Fries

Available with Roasted Poblanos and Cheddar Cheese

Substitute Onion Rings

CHICKEN SCHNITZEL

Capers I Parsley I Lemon I Sautéed Spinach

"STACKED SALAD"

Romaine I Tomato I Ham I Blue Cheese I Feta Cheese I Hard Cooked Taos Eggs

Crispy Tortilla I Avocado-Ranch Dressing

Add Fried Chicken Tenders

Add Lobster

Add Shrimp

GRILLED ARCTIC CHAR

Black Eye Pea Ragu | Sautéed Spinach

Pancetta | Smoked Paprika Beurre Blanc

FULL CIRCLE FARMS MUSHROOMS AND ORGANIC STONE GROUND POLENTA

Black Truffle Relish I Shaved Parmesan I Organic Watercress

DESSERTS

GUANAJA CHOCOLATE BROWNIE

Devonshire Cream I Salted Caramel I Brûléed Banana I Hazelnuts

MAPLE WALNUT CAKE

Whipped Nutmeg Scented Mascarpone | Pear Purée

COCONUT SORBET

Yogurt Mousse I Roasted Persimmon I Spiced Persimmon Puree I Coconut Tuile

Executive Chef Dale Kester

A Mark Kiffin Restaurant