

# CLINK.

## ARTISAN CHEESES *5 each, 27 all*

Lake's Edge, Blue Ledge Farm (Salisbury, Vermont) goat's milk—*grappa-soaked sultanas*

Landaff (New Hampshire) raw cow's milk—*pear and pine nut jam*

Petit Basque (Spain) sheep's milk— *quince paste*

Midnight Moon (California) goat's milk— *honeycomb*

Boucher Family Farm, Gore-Dawn-Zola Blue (Highgate, Vermont) cow's milk—*fig jam*

Roaring Forties Blue (Australia) cow's milk— *honeyed walnuts*

### RAW BAR

Island Creek Oysters (Duxbury, MA)\*... 3 each

Littleneck Clams (Cape Cod)\*... 2 each

Tuna Tartare with Meyer Lemon and  
Fresh Hearts of Palm\* ... 12

CLINK. Seafood Platter\*... 39

*4 each oysters, littleneck clams,  
blue prawns and tuna tartare*

### CHARCUTERIE

La Quercia Prosciutto Americano and Coppa ... 12

Spanish Lomo and Chorizo ... 12

Fra' Mani Artisan Salami ... 12

Foie Gras Torchon with Arrope and Brioche ... 20

Sampler of American Charcuterie  
*lomo, chorizo, salami, prosciutto, coppa, country  
paté, and grape mostarda...* 25(2-3ppl), 36 (4-6ppl)

### STARTERS

Chilled Watermelon and Cucumber Soup with Feta and Cilantro ... 9

Gem Lettuce Salad with Herb Dressing, Radishes and Olive Oil Crouton ... 10

Jonah Crab Salad (Port Clyde Fresh Catch) with Mango, Papaya, Lovage and Mint ... 15

Burrata Cheese with Arugula, Fava Beans and Controne Pepper... 14

Beef Carpaccio (Wolfe's Neck Ranch) with Arugula, Capers, Parmesan and Horseradish Sauce\* ... 13

Florida Frog's Legs with Red Peas and Iowa White Lardo ... 13

Baby Octopus with Quinoa and Green Sauce ... 13

Kingfish Sashimi with Fennel Pollen, Baby Fennel and Lobster Butter Powder\* ... 15

Steamed Mussels with Piquillo Peppers, Chorizo, Garlic and Sherry ... 15

Tender Braised Goat with Green Chick Peas, Garlic Chives and Potato Gnocchi ... 13/26

Seared Sea Scallops with Smoked Salmon, Fennel, Leeks and Lemon Thyme\* ... 14/28

### MAINS

Corn Pasta with Sugar Snap Peas, Walnuts, Mascarpone and Chervil Butter ... 19

Pappardelle Pasta with Lamb Ragù and Parmesan Reggiano ... 20

Atlantic Halibut with Green Asparagus, Young Onions, and Taggiasca Olives\* ... 27

Red Snapper with Artichokes, Fingerling Potatoes, Smoked Bacon and Sorrel Emulsion\* ... 25

Organic Chicken with Savory Bread Pudding, Raisin & Pine Nut Relish and Morel Mushroom Jus ... 25

Berkshire Pork Loin and Crispy Belly with Roasted Pineapple, Crispy Jalapeños and Tamarind Sauce ..26

Slow Poached Lamb with Heirloom Beans (Rancho Gordo), Tomato Confit and Tarragon ... 27

Natural Veal Chop with Sweetbreads, Asparagus, Fava Beans, Potato Purée and Thyme Jus\* ... 28

Dry Aged Striploin with Ricotta & English Pea Cannelloni, Chanterelles and Spicy Cress\* ... 35

### EXTRAS

Fingerling Potato Purée... 8

Sautéed Pea Tendrils with Mint ... 8

Green Asparagus with Trampetti and Parmesan ... 8

Organic Farro (Bluebird Grain Farms) with Morel Mushrooms, Mascarpone and Chives... 8

\*cooked to order; consumption of undercooked proteins may increase your risk of food borne illness  
gratuity of 18% is added to parties of 6 or more