

*The Mayflower Boston Bibb Salad* \*  
*Crispy Shallots, Tomato, Maytag Blue Cheese & Truffle Vinaigrette*  
15

*Organic Heirloom Tomato Salad*  
*Buffalo Mozzarella, Panzanella, Cannellini Crema, Pesto, 12 Year Balsamic*  
18

*Jumbo Lump Crab Cake*  
*Celery Root, Old Bay Chips, Remoulade, Yellow Pepper*  
22

*Grilled Maine Lobster*  
*Green Papaya, Lemongrass, Cilantro, Grilled Peanut Oil*  
20

*Singapore Style Soft Shell Crab*  
*Heart of Palm, Cilantro, Jicama, Baby Coconut*  
22

*Creekstone Farms Prime Beef Tartar*  
*Seasalt Vinegar Potatoes, Parmesan Emulsion, Green Peppercorns, Keed's Farm Egg*  
20

*Spa Inspired* \*

*State of Connecticut regulation section 19-13-B42*  
*"Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food borne illness"*

*Wellington Farm Chicken Breast \**  
*Roasted Corn, Queso, Lime, Chorizo, Grilled Onion*

28

*Grilled Line Caught Swordfish*  
*Sungold Tomatoes, Porcini Mushrooms, Purple Potato, Tapenade*

36

*Wild Alaskan King Salmon \**  
*Caramelized Oyster Mushrooms, Buttered Leeks, Bacon Lardons*  
*Fennel Puree, Sauce Charon*

50

*Creekstone Farms Delmonico Steak*  
*Lardo, Squash Blossom, Chanterelle, Tomato Compote*

36

*Porchetta Roast*  
*White Bean Puree, Broccoli Rabe, Piperade, Cured Lomo*

34

*Milk Fed Veal Paillard*  
*Tortellini, Stewed Spinach, 19<sup>th</sup> Century Lobster Sauce*

38

*Executive Chef, Justin Ermini*

*PLEASE TURN OFF YOUR CELL PHONE WHILE IN THE RESTAURANT*