



STARTERS

KABOCHA SQUASH AND WINTER TRUFFLE SOUP pumpkin seed, tarragon oil	12
ARTISINAL LETTUCES shaved baby vegetables, Castelvetro olive vinaigrette	10
BLANTYRE CAESAR baby gem lettuce, croutons, Parmigiano Reggiano, marinated white anchovies	18
ROASTED HEIRLOOM BEETS walnut brittle, coriander ricotta, micro lettuces	18
SMOKED SUNCHOKE & HEIRLOOM CARROT SALAD fennel bulb, pickled pearl onion, brown bread, anise-yogurt dressing	18
FAROE ISLAND SALMON GRAVLAX marinated cucumber & creamy fingerling potato salad	21
NORTHERN PRAWN RAVIOLO Cognac lobster bisque, ginger and tomato compote	21
BERKSHIRE DUCK GALANTINE chef's seasonal pâté, homemade pickles, apple mustard, toasted baguette	19

ENTRÉES

FOREST MUSHROOM CASSOULET locally foraged mushrooms, heirloom carrots, baby leeks	24
HEIRLOOM SQUASH & BARLEY RISOTTO butternut, acorn & kabosha squash, sage, mascarpone	25
FAROE ISLAND SALMON long beans, parsley-spaetzle, horseradish veloute	29
MAINE DIVER SCALLOPS Brussel sprouts, icicle radish, romesco sauce	33
'Q FARM' CHICKEN BREAST acorn squash, red pearl onion, celery root, lemon rosemary chicken jus	28
HUDSON VALLEY ROHAN DUCK BREAST baby turnips, cipollini onion, red cabbage, confit duck leg sachet, blueberry duck jus	39
48-HOUR SNAKE RIVER FARMS WAGYU SHORT RIB artichoke, tomato, pont neuf potatoes, Bordelaise reduction	42
NORTH EAST FAMILY FARMS FILET MIGNON	45



heirloom carrot, pearl onion, chantrelle mushrooms, Bordelaise reduction

SIDES

PONT NEUF POTATOES	7
sea salt	
FARMERS VEGETABLES	9
honey and thyme glaze	
SAUTEED BABY BRUSSEL SPROUT	11
heirloom carrots, onion and celery	
ROASTED SEASONAL MUSHROOMS	11
torn croutons	


An amenity fee of 18% and 7% state and local tax will be added to your bill. To ensure compliance with the laws of the Commonwealth of Massachusetts, this amenity fee is not a tip, gratuity or service charge. Blantyre is a non-tipping resort. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please inform your server of any dietary restrictions.

A TASTE OF NEW ENGLAND


GLASS OF CHAMPAGNE

Nicolas Feuillatte Brut Réserve

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ROASTED HEIRLOOM BEETS

walnut brittle, coriander ricotta, mache lettuce

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KABOCHA SQUASH AND WINTER TRUFFLE SOUP

pumpkin seed, tarragon oil

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NORTHERN PRAWN RAVIOLO

cognac lobster bisque, ginger and tomato compote



HERITAGE LAMB LOIN

confit lamb neck, eggplant caviar, vadouvan quinoa, three olive tapenade, Persian lamb sauce

CHOCOLATE ROULADE

ginger chocolate mousse

TEA OR COFFEE

a selection of finest teas and coffees, served with petits-fours

5-course tasting menu \$125 per person
optional wine pairing \$95 per person

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