



## Appetizers

### **New England Clam Chowder**

Rhode Island littleneck clams, fingerling potato, pepper bacon

### **6 Chilled Oysters**

Mignonette & Cocktail Sauces

### **Day Line Signature Salad**

baby arugula, roasted beets, shaved fennel, candied walnuts, herb whipped ricotta, honeycomb, champagne vinaigrette

### **Peekytoe Crabcakes**

Lemon aioli, pickled onion, crispy candied ginger +\$10 Supplement

## Mains

### **Seared Faroe Island Salmon**

carrot soubise, shaved fennel, rocket greens, candied pistachio crumble, lemon-basil compound butter

### **Paella**

saffron rice, shrimp, littleneck clams, Maine lobster, crab, house blended chorizo sausage

### **Chicken Breast Roulade**

Airline Chicken Breast, Mushrooms Foie Gras Chestnut Stuffing, Pommes Robuchon, Roasted Broccoli Rabe, Pan Jus

### **Pan Roasted Filet Mignon**

10 ounce filet mignon, crispy chimichurri potatoes, blistered baby carrots, pimento chèvre, urfa biber demi glaçe +\$15 supplement

## Dessert

### **Croissant Bread Pudding**

### **Cold Fusion Gelato or Sorbet**

\$40