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dinner

spring 2022

Every Day 5:00 pm - 10 pm

starters

spring split pea bisque,

Japanese rice crackers, carrot crème fraîche

19

goat cheese and pistachio soufflé,

Asian pears, pomegranate jus

18

terrine of roasted beets and aged goat cheese,

poached Mission figs, wild watercress,

navel oranges, candied walnuts,

navel orange vinaigrette

18

hamachi sashimi, blood oranges,

blood orange syrup, avocado, micro celery

21

seafood raviolo, Maine lobster,

Maryland crab meat, Louisiana crawfish,

steamed baby spinach,

melted manchego cheese,

citrus coconut broth

22

roast chicken quesadilla, pico de gallo,

avocado relish

21

pan seared diver sea scallops,

roasted parsnips purée,

black truffle risotto cake,

pineapple Sriracha reduction

21

blue claw crab fritter, tomato tarragon fondue

23

Maine lobster taco, charred tomato salsa,

avocado relish, cilantro and herb salad

23

spicy salmon tartar, daikon radish,

wakame seaweed salad, soy serrano dressing

21

salads

44 & X traditional Caesar salad,
aged parmesan crisp

17

shaved fennel and arugula,
aged parmesan, truffle vinaigrette

16

Mediterranean chopped salad

17

wedge of iceberg lettuce,
marinated cherry tomatoes,
Maytag blue cheese dressing

16

salad of organic baby greens,
marinated tear drop tomatoes,
sherry herb vinaigrette

16

fresh strawberry, baby spinach,
gem lettuces, toasted almonds,
local honey & balsamic vinaigrette

16

mains

buttermilk fried chicken,
pecans, collard greens, chive waffle,
black pepper and maple syrup jus

34

turkey and wild mushroom meat loaf,
wrapped in bacon, old fashioned tomato sauce,
creamy mashed potatoes

31

pan roasted lemon sole,
braised asparagus, artichokes,
Brussels sprouts,
hen of the woods mushrooms,
patty pan squash,
pickled ramp Sauternes reduction

42

sautéed breast of duck, sweet potato hash,
poached Mission figs, red wine reduction

43

rosemary scented roasted chicken,
creamy garlic mashed potatoes,
braised asparagus, artichokes, pan juices

32

orange dusted Maine lobster,
braised artichokes, wilted leeks,
roasted sweet corn, fava beans,
asparagus, crispy shiitake mushrooms,
blood orange vinaigrette

45

pan seared filet mignon, potatoes au gratin,
tart tomato jam, port wine jus

45

pan roasted mahi-mahi,
braised artichoke and shiitake mushroom risotto,
Asian barbecue glaze

41

crispy sea bass, shiitake mushrooms,
braised asparagus, artichokes,
saffron mussel broth

40

grilled sirloin steak frites

45

sautéed halibut, Brussels sprouts,
asparagus, haricots verts, baby zucchini,
caramelized young onions,
shiitake mushrooms,
caperberry Riesling emulsion

43

grilled braised short ribs,
mascarpone mashed potatoes,
black truffle port wine reduction

41

mustard and herb crusted rack of lamb,
organic quinoa & braised artichoke gratin,
grilled asparagus, pan juices

45

Vermont cheddar macaroni and cheese,
truffle oil drizzle

25

pan roasted north Atlantic salmon,
caramelized cipollini onions, baby spinach,
braised haricots verts, artichokes,
patty pan squash,
shiitake and honji meiji mushrooms,
rezala masala coconut broth

36

pistachio crusted tilapia,
roasted sweet potatoes,
caramelized Brussels sprouts,
baby zucchini, shiitake mushrooms,
Maine lobster jumbo crab ravioli,
cornichon and vermouthe emulsion

37

ancho chili rubbed pork tenderloin,
Vermont cheddar cheese grits,
cranberry and apricot chutney

37

44 & X hamburger, English muffin,
crispy fries and garlic pickle

21

sides

creamy mashed
sautéed baby spinach
french fries
green market vegetables
10