

Greydon House

DINNER

Seafood Tower oyster, clams, shrimp, lobster, mignonette
CISCO FOR ONE - 35 / SCONSET FOR TWO - 70
MADAKET FOR FOUR - 95 / POCOMO FOR SIX - 140

Summer Salad petite salad greens, roasted beets and aged gouda cheese	18
1/2 dozen Oysters lemon mignonette	23
Hamachi Crudo with mandarin, olive oil, radishes	21
Yellowfin Tuna Tartare heirloom tomatoes, watermelon, avocado ice cream	24
Bartlett Farm Tomato Gazpacho with basil, rhubarb and aged Culatello ham	26
Seafood Pasta lobster, mussels, clams, shrimp, shellfish sauce, fresh herbs	24
Fusilli Pasta veal ragout, parmesan and gremolata	23
Caramelized Scallops white asparagus, peas, Peruvian potatoes and citrus sauce	46
Ora King Salmon chanterelles, bacon, English peas, wilted lettuce	46
Local Halibut young leeks, snow peas, cucumber and yellow wine sauce	48
Swordfish roasted sunchoke, eggplant and olive oil purée, sautéed bok choy and XO sauce	46
Free Range Roasted Chicken fregula, artichokes, green olives, confit tomato	42
Roasted Duck Breast with hen of the wood mushrooms, pomegranate, sweet potato	46
7x Ranch Beef grilled romano beans, charred onions, potato purée and peppercorn jus	48

Please no substitutions or changes

CONSUMER ADVISORY
CONSUMING RAW OR UNDERCOOKED FOODS E.G. EGGS, BEEF, LAMB, MILK PRODUCTS, PORK, POULTRY, SEAFOOD OR SHELLFISH
INCREASES YOUR CHANCES OF EXPERIENCING A FOODBORNE ILLNESS