

MOTHER'S DAY AT THE CHANLER

First

select one

Spring Pea Soup
green almond, slow cooked egg,
spiced meyer lemon yogurt

House Smoked Salmon
radish, pomelo, salmon roe, crème fraîche

**Walrus & Carpenter
Dutchie Oysters**
rosé tea mignonette with citrus & cucumber

Roasted Rhode Island Mushrooms
asparagus & farro salad, cured egg yolk,
roasted onion soubise

Second

select one

Eggplant & Chickpea Toast
bean and legume salad, calabrian chili,
sheep's milk feta, grain bread

Housemade Pasta
mushrooms, fava beans, boucheron cheese, chilis

Georges Bank Sea Scallops
artichokes, leeks, fennel

Main

select one

Green Circle Chicken
heirloom carrots, roasted onion, potato, beer cheese
fonduta, pickled mustard seeds

Don Hopkins Lamb
truffled pea condiment, artichokes,
charred baby alliums

North Atlantic Cod Loin
dashi rice, scallion-jalapeño condiment,
green garlic, turnips & radishes

Dry-Aged Wagyu Ribsteak
roasted rhode island mushrooms,
cippolini onion, potato purée
*\$20 supplemental charge

Enhancements

Chanler Private Batch Kaluga Caviar
alliums, egg mimosa, brioche
vodka crème fraîche
*\$130 supplemental charge

Cheese & Charcuterie
artisan cheese, house cured charcuterie, fresh baked
bread, fruits, honey, condiments & preserves
*\$40 supplemental charge for three of each
*\$55 supplemental charge for five of each



FOR THE CHILDREN

THREE COURSE PRIX FIXE
FIFTY-FIVE DOLLARS
CHILDREN 12 AND UNDER

First

select one

New England Green Salad
cucumber, tomato, citrus dressing

Garden Pea Soup
peas, cultured cream

Housemade Pasta
butter, parmesan cheese

Main

select one

Chicken
potato purée, carrots, jus

New England Cod
rice, vegetables, lemon

Beef Tenderloin
potato purée, mushrooms, cauliflower

Dessert

A Visit to The Confiserie

assorted sweets prepared by our Pastry Team

FOUR COURSE PRIX FIXE ONE HUNDRED TWENTY-FIVE DOLLARS
OPTIONAL WINE PAIRING SEVENTY DOLLARS

*menu subject to change