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**SOUP & SALAD**

**Corn Chowder**

Fresh crabmeat, cob smoked bacon and new potato.

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**Thai Mushroom Soup**

Lemon grass, coconut milk and crispy wonton chips.

8-

**Local Organic Mixed Greens**

Cantaloupe and spiced pecans with red wine vinaigrette.

7-

**Classic Caesar Salad**

Organic romaine hearts, house-made dressing, croutons and pecorino shavings.

8-

**APPETIZERS**

**Ceviche**

Classic marinade of red snapper with plantain and taro root chips

9-

**Cornmeal Fried Wellfleet Oysters**

Cucumber, radish and yellow carrot slaw with tarragon-citrus rémoulade.

10-

**Duck Three-Way**

Crispy bbq springroll, chilled terrine and ravioli with nutmeg sabayon.

10-

**Jumbo Lump Crabcake**

Avocado salsa and local organic mixed greens.

11-

**New England Cheese Plate**

Humboldt Fog(Cypress Grove), Vermont Shepherd's Tomme (Putney, Vt.) and Grafton smoked cheddar (Grafton, Vt.) with assorted fruit.

12-

**ENTREES**

**Sienna's Ravioli**

Local ricotta, roasted artichokes, asparagus with a sage, sweet pepper pesto

20-

**Free Range Duck Breast**

Blue potato purée, White asparagus and a Spanish vinegar demi glace.

25-

**Sockeye Salmon**

Curried Israeli couscous, spicy chickpea fries and roasted pepper antipasto.

23-

**Black Angus Beef Flatiron Steak**

Mushroom springroll, red onion marmalade and port wine-Stilton demi glace.

25-

**Blackened Swordfish**

Roasted organic baby beets, turnips and sautéed organic spinach.

23 -

**Organic Venison Sirloin**

Roasted shallot bread pudding, celeriac slaw, and grain mustard demi glace.

25-