

Deuxave

3 Course Selections \$65 per person
Paired with Wine \$25 per person

To Begin (Choice of)

A Mélange of Heirloom Beets
Roasted Baby Heirloom Beets, Laura Chenel's Chèvre, 8 Brix Verjus
Spiced Walnuts, Pear & Mustard Greens

A Duet of Prime Beef Tartare & Wagyu Carpaccio*
Herb Encrusted Wagyu Beef, Hanley Style Prime Tartare, Quail Egg Yolk
Petite Arugula, Escabèche of Chanterelles, Potato Gaufrettes, Cornichons
Rosemary-Mustard Aioli

9 Hour French Onion Soup
Slow Caramelized Onion Soup
Beef Bone Marrow Crouton & Comté Cheese

Main Course (Choice of)

Marcona Almond Crusted Halibut
Native Fiddle Heads, Asparagus, Crispy Baby Artichoke
Roasted Onion and Piquillo Pepper Puree

Mushroom and English Pea Cavatelli
Wild Mushroom, English Peas, Pecorino Cheese, 2 Hour Egg

Crispy Skin Giannone Chicken
Chive Crepe, White Wine Braised Rilette, Baby Artichokes, Crispy Mushrooms
Spring Vegetables, Tarragon Aioli

Dessert (Choice of)

Citrus & Layers of Mousse
Orange Blossom, Earl Grey & Chocolate Mousse, Cardamom Cake
Gran Marnier Glace, Blood Orange Geleé, Chocolate Tuile Crunch
Fudge Chocolate Sauce

Crème Brûlée
Vanilla Crème, French Roast Glace, Espresso Amaretti Cookie

Chocolate & Soufflé
Meringue Cream, Confectioners' Sugar, Hazelnut Anglaise

Executive Chef / Owner - Christopher Coombs

Our Menus are Seasonally Focused and are Subject to Change
*These items contain raw or undercooked meats, poultry, seafood, shellfish or eggs.
**Consuming these items may increase your risk of food borne illness.
Please alert you server to any and all possible food allergies.
20% Gratuity will be added to parties of 6 or more.



Deuxave

*3 Courses Selections \$75 per person
Paired with Wine \$30 per person*

To Begin (Choice of)

Duck Liver Pâté

Rhubarb Mostarda, Tarragon Pickled Red Onions, Greengage Plum
Toasted Baguette

“Night Moves” Scituate Lobster with Gnocchi

Potato Gnocchi, Mushrooms, Green Grapes, Curried Walnuts
Pearl Onions in a Citrus Fricassee with Fresh Herbs

Spring Vegetable Salad

Potato Basket Cornucopia of Equinox Farms Baby Greens, English Peas
Vidalia Onion, Pickled Ramps, Fava Beans & Asparagus, Parmesan Whisks
Avocado Green Goddess Dressing

Main Course (Choice of)

Seared Local Diver Scallops*

Fennel Confit, Fava Beans, Crispy Potato, Bacon and Lovage Vinaigrette

Prime New York Strip of Beef*

4 Week Aged Prime Black Angus, Cast Iron Roasted
Goat Cheese & Potato Croquette, Baby Carrots with Crispy Wild Mushrooms
Garlic Soubise, & Sauce Bordelaise with Bone Marrow

Spiced Long Island Duck Breast*

Lentils du Puy with Arugula, “French Kisses”, Prune Port Gastrique
Honey Glazed Baby Turnips & Sauce Robert

Dessert (Choice of)

Citrus & Layers of Mousse

Orange Blossom, Earl Grey & Chocolate Mousse, Cardamom Cake
Gran Marnier Glace, Blood Orange Geleé, Chocolate Tuile Crunch
Fudge Chocolate Sauce

Chocolate & Soufflé

Meringue Cream, Confectioners’ Sugar, Hazelnut Anglaise

Cheese Plate

Chef Selection of Fromage Served with Accompaniments

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Deuxave

4 Course Selections \$85pp

Paired with wine \$40pp

To Begin

(Choice of)

A Mélange of Heirloom Beets

Roasted Baby Heirloom Beets, Laura Chenel's Chèvre, 8 Brix Verjus, Spiced Walnuts
Pear & Mustard Greens

*A Duet of Prime Beef Tartare & Wagyu Carpaccio**

Herb Encrusted Wagyu Beef, Hanley Style Prime Tartare, Quail Egg Yolk Petite
Arugula, Escabèche of Chanterelles, Potato Gaufrettes, Cornichons
Rosemary-Mustard Aioli

9 Hour French Onion Soup

Slow Caramelized Onion Soup
Beef Bone Marrow Crouton & Comté Cheese

Mid Course

(Choice of)

"Night Moves" Scituate Lobster with Gnocchi

Potato Gnocchi, Mushrooms, Green Grapes, Curried Walnuts, & Pearl Onions in a
Citrus Fricassee with Fresh Herbs

Crispy Crescent Farms Duck Confit

Green Garlic, Confit Fingerling Potatoes, Spring Onion Puree, Pea Tendrils

Tagliatelle "Bolognaise"

Housemade Pasta, Veal, Beef & Pancetta, Creamy Tomato Sauce
Aromatic Vegetables, Mozzarella, Basil

Main Course

(Choice of)

Marcona Almond Crusted Halibut

Native Fiddle Heads, Asparagus, Crispy Baby Artichoke
Roasted Onion and Piquillo Pepper Puree

Mushroom and English Pea Cavatelli

Wild Mushroom, English Peas, Pecorino Cheese, 2 Hour Egg

Crispy Skin Giannone Chicken

Chive Crepe, White Wine Braised Rillettes, Baby Artichokes, Crispy Mushrooms
Spring Vegetables, Tarragon Aioli

Dessert

(Choice of)

Citrus & Layers of Mousse

Orange Blossom, Earl Grey & Chocolate Mousse, Cardamom Cake
Gran Marnier Glace, Blood Orange Geleé, Chocolate Tuile Crunch
Fudge Chocolate Sauce

Crème Brûlée

Vanilla Crème, French Roast Glace, Espresso Amaretti Cookie

Cheese Plate

Chef Selection of Fromage Served with Accompaniments

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Deuxave

4 Course Selections \$100pp

Paired with wine \$50pp

To Begin

(Choice of)

Duck Liver Pâté

Rhubarb Mostarda, Tarragon Pickled Red Onions, Greengage Plum
Toasted Baguette

A Duet of Prime Beef Tartare & Wagyu Carpaccio*

Herb Encrusted Wagyu Beef, Hanley Style Prime Tartare, Quail Egg Yolk Petite
Arugula, Escabèche of Chanterelles, Potato Gaufrettes, Cornichons
Rosemary-Mustard Aioli

Spring Vegetable Salad

Potato Basket Cornucopia of Equinox Farms Baby Greens, English Peas
Vidalia Onion, Pickled Ramps, Fava Beans & Asparagus, Parmesan Whisks
Avocado Green Goddess Dressing

Mid Course

(Choice of)

"Night Moves" Scituate Lobster with Gnocchi

Potato Gnocchi, Mushrooms, Green Grapes, Curried Walnuts, & Pearl Onions
Citrus Fricassee with Fresh Herbs

Searred Hudson Valley Foie Gras*

Ginger Cake, Grapefruit Marmalade, Sweet Potato-Citrus Purée
Salad of Kohlrabi, Grapefruit & Pomegranate

Tagliatelle "Bolognese"

Housemade Pasta, Veal, Beef & Pancetta, Creamy Tomato Sauce
Aromatic Vegetables, Mozzarella, Basil

Main Course

(Choice of)

Searred Local Diver Scallops*

Fennel Confit, Fava Beans, Crispy Potato, Bacon and Lovage Vinagrette

Prime New York Strip of Beef*

4 Week Aged Prime Black Angus, Cast Iron Roasted, Goat Cheese Croquettes
Baby Carrots, Crispy Wild Mushrooms, Sauce Bordelaise

Spiced Long Island Duck Breast*

Lentils du Puy with Arugula, "French Kisses", Prune Port Gastrique
Honey Glazed Baby Turnips & Sauce Robert

Dessert

(Choice of)

Citrus & Layers of Mousse

Orange Blossom, Earl Grey & Chocolate Mousse, Cardamom Cake
Gran Marnier Glace, Blood Orange Geleé, Chocolate Tuile Crunch
Fudge Chocolate Sauce

Chocolate & Soufflé

Meringue Cream, Confectioners' Sugar, Hazelnut Anglaise

Cheese Plate

Chef Selection of Fromage Served with Accompaniments

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