



Deuxave

To Begin

“Night Moves” Scituate Lobster with Gnocchi

Potato Gnocchi, Mushrooms, Green Grapes
Curried Walnuts & Pearl Onions, in a Citrus Fricassee ~ 19

Scallop Crudo with Rock Shrimp*

Scallop Sashimi, Chili Rock Shrimp, Taro Root Chips, Candied Fennel
Pickled Kumquats & Red Onion, Fresh Garbanzo Beans, Mint ~ 16

A Mélange of Heirloom Beets

Roasted Heirloom Beets, Laura Chenel’s Chèvre, 8 Brix Verjus
Spiced Walnuts, Pear & Osaka Mustard Greens ~ 12

Crispy Crescent Farms Duck Confit

Green Garlic, Confit Fingerling Potatoes, Pea Tendrils, Spring Onion Puree ~ 14

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 ~ 14

Spring Vegetable Salad

Potato Basket Cornucopia of Equinox Farms Baby Greens, English Peas
Vidalia Onion, Pickled Ramps, Fava Beans & Asparagus, Parmesan Whisps
Avocado Green Goddess Dressing ~13

Duck Liver Pâté

Rhubarb Mostarda, Tarragon Pickled Red Onions, Vanilla Poached Asian Pear
Toasted Baguette ~ 11

9 Hour French Onion Soup

Slow Caramelized Onion Soup, Beef Bone Marrow Crouton
Comté Cheese ~ 12

Seared Hudson Valley Foie Gras*

Buckwheat Waffle, Rhubarb Purée and Gelée
Salad of Apple, Rhubarb & Lemon ~ 21

Pair with...

Château de Bel Air, St. Croix du Mont, Bordeaux, FR, 2009 ~ 10

Château Rieussec, Sauternes, Bordeaux, FR, 2005 ~ 20-

Join us for Mother’s Day, Sunday May 13th!
We will be open from 11am-8pm
Reservations can be made at the front podium or
on our website at Deuxave.com.

*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 your server to any and all possible food allergies.

20% Gratuity will be added to parties of 6 or more



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Main Course

Marcona Almond Crusted Halibut

Native Fiddle Heads, Asparagus, Crispy Baby Artichoke
Roasted Onion and Piquillo Pepper Puree ~32

Seared Local Diver Scallops*

Fennel Confit, Fava Beans, Crispy Potato, Bacon and Lovage Vinagrette ~ 31

Tagliatelle "Bolognaise"

Housemade Pasta, Veal, Beef & Pancetta, Creamy Tomato Sauce
Aromatic Vegetables, Fresh Mozzarella, Basil ~ 23

Mushroom and English Pea Cavatelli

Wild Mushroom, English Peas, Pecorino Cheese, 2 Hour Egg ~ 26

New York Strip of Beef*

4 Week Aged All Natural Premium Black Angus
Cast Iron Roasted Goat Cheese & Potato Croquette
Baby Carrots with Crispy Wild Mushrooms Garlic Soubise
Sauce Bordelaise with Bone Marrow ~ 39

A Trio of Moroccan Spiced Lamb*

Colorado Lamb Top, Pistachio Persillade Crusted, House Made Merguez
Sausage and Braised Lamb Shank, Ramp Risotto, Wild Rapini
Smoked Baby Shitake Mushrooms, Asparagus Puree, Preserved Lemon ~36

Crispy Skin Giannone Chicken

Chive Crepe, White Wine Braised Rilette, Baby Artichokes, Crispy Mushrooms
Spring Vegetables, Tarragon Aioli ~ 26

Spiced Long Island Duck Breast*

Lentils du Puy with Arugula, "French Kisses", Prune Port Gastrique
Honey Glazed Baby Turnips & Sauce Robert ~ 33

Sides

Grilled Asparagus "Caesar" ~ 9
French Fries "Au Canard" with Herbs & Parmesan ~ 9
Fiddleheads with House Made Bacon Vinaigrette ~ 9
Fingerling Potatoes with Ramps ~ 8
Crispy Wild Mushrooms ~ 13

Executive Chef / Owner - Christopher Coombs | Sous Chef/ Adrienne Wright
GM / Sommelier-Jason Irving | Proprietor-Brian Piccini
