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, Mushroom Escabèche, Potato Gaufrettes, Cornichons
Rosemary-Mustard Aioli

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

Main Course
(Choice of)

Crispy Skin Striped Bass*
Chorizo, Pat Woodbury's Wellfleet Clams, Baby Fennel
Roasted Bell Pepper, Snap Peas, Crispy Rice
Green Garlic Aioli, Thai Basil, Nage

Wild Mushroom Cavatelli
Two Hour Egg, Mushrooms, English Peas, Crème Fraîche, Pecorino

Crispy Skin "Spring Chicken"
Crispy Skin Giannone Chicken Breast, Truffled Chicken Ravioli
Local Fiddleheads, Artichokes Barigoule, Crispy Mushrooms, Watercress
Pickled Shallots, Jus

Dessert
(Choice of)

Spring Spiced-Carrot Cake
Ginger Cream, Whipped Crème Fraîche, Sunflower Seed Crunch
Crystallized Ginger, Earl Grey Glace

Crème Brûlée
Vanilla Crème, Vanilla Bean Glace

Artisanal Cheese
Chef's Selection of Fromage Served with Accompaniments

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
Bergamot Compressed Apricots, Pickled Ramps, Prune Port Mostarda
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
Equinox Farms Baby Greens, Potato Tuille
Marinated Baby Artichokes & Spring Onions, French Breakfast Radish
Baby Carrots, Green Garbanzo & Fava Beans, Crème Fraiche, Golden Balsamic

Main Course
(Choice of)

Pan Seared East Coast Halibut*
Spring Dug Parsnips & Trio of Asparagus, Marble Potatoes
Herb Roasted Mushrooms, Brioche Lace, Shaved Spring Salad
Lemon Vinaigrette, Garlic Parsnip Purée

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)

Bittersweet Chocolate Royale
Frozen Banana Mousse, Chocolate Disc, Candied Citrus, Meyer Lemon Curd
Macadamia Nut & Cocoa Nib Crunch, Cocoa Nib & Roasted Banana Glace

Crème Brûlée
Vanilla Crème, Vanilla Bean Glace

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
Pear, Spiced Walnuts & Mustard Greens

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

9 Hour French Onion Soup
Slowly 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
Citrus Fricassee with Fresh Herbs

Crispy Duck Confit & Spring Onions
Vermont Quail Egg, Wild Mushrooms, Pickled Ramps
Potato, Green Garlic & Arugula Salad, Frisée
Herbed Red Onion Mostarda

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

Main Course
(Choice of)

Crispy Skin Striped Bass*
Chorizo, Pat Woodbury's Wellfleet Clams, Baby Fennel
Roasted Bell Pepper, Snap Peas, Crispy Rice
Green Garlic Aioli, Thai Basil, Nage

Wild Mushroom Cavatelli
Two Hour Egg, Mushrooms, English Peas, Crème Fraîche, Pecorino

Crispy Skin "Spring Chicken"
Crispy Skin Giannone Chicken Breast, Truffled Chicken Ravioli
Local Fiddleheads, Artichokes Barigoule, Crispy Mushrooms, Watercress
Pickled Shallots, Jus

Dessert
(Choice of)

Spring Spiced-Carrot Cake
Ginger Cream, Whipped Crème Fraîche, Sunflower Seed Crunch, Crystallized Ginger
Earl Grey Glace

Crème Brûlée
Vanilla Crème, Vanilla Bean Glace

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
Bergamot Compressed Apricots, Pickled Ramps, Prune Port Mostarda
Toasted Baguette

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

Spring Vegetable Salad
Equinox Farms Baby Greens, Potato Tuille
Marinated Baby Artichokes & Spring Onions, French Breakfast Radish
Baby Carrots, Green Garbanzo & Fava Beans, Crème Fraiche, Golden Balsamic

Mid Course
(Choice of)

"Night Moves" Scituate Lobster with Gnocchi
Potato Gnocchi, Mushrooms, Green Grapes, Curried Walnuts & Pearl Onions
Citrus Fricassee with Fresh Herbs

Seared Hudson Valley Foie Gras with Native Strawberries & Chocolate*
Strawberry Pinot Noir Jam, Espelette Spiced Chocolate Sauce, Chocolate Meringue
Vanilla Orange Crème Frâiche, Micro Basil

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

Main Course
(Choice of)

Pan Seared East Coast Halibut*
Spring Dug Parsnips & Trio of Asparagus, Marble Potatoes
Herb Roasted Mushrooms, Brioche Lace, Shaved Spring Salad
Lemon Vinaigrette, Garlic Parsnip Purée

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)

Spring Spiced-Carrot Cake
Ginger Cream, Whipped Crème Fraîche, Sunflower Seed Crunch, Crystallized Ginger
Earl Grey Glace

Bittersweet Chocolate Royale
Frozen Banana Mousse, Chocolate Disc, Candied Citrus, Meyer Lemon Curd
Macadamia Nut & Cocoa Nib Crunch, Cocoa Nib & Roasted Banana Glace

Cheese Plate
Chef Selection of Fromage Served with Accompaniments

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