

DEEPWOOD DINING ROOM



APPETIZERS



Oyster cream 12

leeks, yukon gold potatoes, applewood smoked bacon,
gewürztraminer cream

*** Tuna & beet tartars 10**

gingered tomato compote, lavash, almond vinaigrette dressed microgreens

Scallop wellington 14

scallop wrapped in spinach & pastry
bed of wild mushrooms, foie buerre blanc

Duck Confit Ravioli 10

Housemade duck confit & truffle cheese raviolis
spring onion broth

Tasting of Salmon 9

Citrus vodka cured with candied lemon zest
pastramied with pickled cucumbers
traditional garnishes

Chef's Soup Creation 6

accompanying garnish

Warm Spinach Salad 7

baby spinach leaves, roasted mushrooms, warm bacon vinaigrette
Sunny side egg in brioche

The oak 6

red & green oak leaf lettuces
candied red onions, currants, orange segments, spiced pecans,
blue cheese vinaigrette



ENTREES



Slow poached maine lobster 42

corn risotto, English pea puree, mache
(out of the shell)

Bacon wrapped monkfish medallions 24

cauliflower au gratin, wilted arugula, orange-caper buerre blanc

*** Long Island Duck 23**

seared Breast, confit spring roll
arugula with poached plums, plum eau du vie

*** Vermont rack of lamb 32**

Coach Farm goat cheese bread pudding, spinach with currants & pine nuts
lamb jus

roasted chatham cod 25

potato risotto, Napa saute of cabbage, grapes & spring onion

*** filet mignon 32**

truffled potato galette, grilled asparagus
cambozola blue cheese demi

Gnocchiette 22

petite hand rolled gnocchi, spinach, citrus prawns
vanilla-saffron cream
*** Long bone veal chop 38**
succotash of sweet corn, potato & fava beans
tarragon cream, natural veal jus



DESSERTS

BLUEBERRY BRIOCHE BREAD PUDDING 8

rosemary-thyme anglaise, peach coulis

CHOCOLATE SOUFFLE 10

crème anglaise

CHEVRE CHEESECAKE 8

citrus goat cheese, spiced nut crust,
Muscat reduction, sugared green grapes

"T's COOKIE PLATE 6

assortment of Mom's cookies
chocolate chip, oatmeal, molasses spice

CHIMAY SPICE CAKE 8

Chocolate coated. plum ice cream, candied kumquats

PANNA COTTA 8

frangelico panna cotta, strawberry-rose gelee
hazelnut pirouette

* DeepWood is sensitive to all food allergies, please let us know of any dietary restrictions

** Our kitchen does use nuts in dessert and dinner preparations



 **APPETIZERS** 

* **chilled oysters on the half shell 11**

Wellfleet, Massachusetts

citrus cocktail & cantaloupe citronette

boston baked beans 7

Spiced pork belly, maple crème fraiche, "dough dads"

grilled scallop 7

spiced watermelon, pomegranate beurre blanc, molasses drizzle

* **steak tartar 9**

prime beef, cornichons, red onions, Dijon mustard

petite salad, country toast points

OPTIONAL: cracked raw quail egg

Duck confit spring rolls 7

poached plums, plum-apricot reduction

Lobster Cake 13

fresh Maine Lobster, jumbo lump crab,

peach tempura, bellini sauce

Tomato Gazpacho 6

smoked prawn, avocado crème fraiche

The oak 6

red & green oak leaf lettuces,

candied red onions, currants, orange segments, spiced pecans,

blue cheese vinaigrette

 **ENTREES** 

Grilled salmon 18

roasted spaghetti squash, parmesan tuille

tomato-caper-onion relish, balsamic reduction

Vegetable tile 14

zucchini & summer squash layered with ricotta, parmesan reggiano, balsamic- tomato
sauce

mozzarella brulee, olive oil poached tomatoes, basil oil

*** seared tuna loin 22**

herbed barley, pancetta crisp, crab salad, tomato chutney

Roasted chicken 16

honey glazed breast of chicken

crisped mashed potatoes, glazed baby carrots,
natural jus

slow braised ribs 16

baby back rack in honey-barbeque sauce

roasted corn, tavern fries

Fettucinne & mussels 14

housemade pasta

spicy sausage, roasted tomatoes, manhattan clam sauce

*** steak au poivre 25**

peppercorn dusted shell steak, cognac demi,
tavern fries, creamed spinach

Reservations

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