

dune

in addition to our a la carte dinner menu, we are participating in

NANTUCKET RESTAURANT WEEK

september 30th - october 5th

\$76.00 3-COURSE PRIX FIXE DINNER MENU

APPETIZERS

- *Washashore Farm Greens 'Caesar' 24⁵⁰
romaine/ fennel/ migas/ smoked blue cheese
lemony tahini dressing/ white anchovies
- Roasted Red + Golden Beets 24⁵⁰
whipped goat cheese/ pistachios/ balsamic/ red sorrel
beet vinaigrette
- Heirloom Apple + Washashore Farms Fennel Salad 24⁵⁰
local frisee/ delicata squash/ manchego/ toasted pepitas
roasted apple vinaigrette/ fennel tops
- Butternut Squash Bisque 24⁵⁰
jumbo crab/ roasted squash/ lemon gel/ basil
- *House Mozzarella + Rosemary Focaccia 28⁵⁰
farm peppers/ basil pesto/ hazelnut/ black olive/ aged balsamic
- + \$6⁰⁰ Chilled Nantucket Oysters 28⁵⁰
green apple-ginger ponzu/ cucumber/ shallot/ lime
- *Fig + Whipped Feta Toast 25⁵⁰
farm arugula/ brioche/ cantaloupe/ crispy prosciutto
candied almonds/ balsamic/ olive oil/ basil
- + \$6⁰⁰ Wild Pacific White Shrimp + Corn Grits 28⁵⁰
grilled corn grits/ roasted mushrooms/ shallots/ garlic/ parsley
- + \$12⁰⁰ Butter Poached Lobster Risotto 39⁵⁰
red kuri squash risotto/ parmigiano/ roasted local squash
parm broth/ basil
- *Crispy Rhode Island Calamari 25⁵⁰
basil aioli/ giardiniera vegetables/ fried garlic/ jalapeño/ lemon

ENTRÉES

- Grilled Atlantic Swordfish 54⁵⁰
farm pepper + tomato ragu/ littleneck clams/ linguica sausage
butter beans/ crispy kale/ saffron aioli
- + \$8⁰⁰ *Pan Roasted Atlantic Halibut 56⁵⁰
coconut-lemongrass broth/ purple creamers/ romanesco
bok choy/ shiitake/ fried garlic/ basil
- *Grilled Heritage Pork Chop 54⁵⁰
ginger fried rice/ chinese sausage/ maiitake/ turnips
grilled bok choy/ soy-ginger tare/ sesame
- *Half Chicken 'Under A Brick' 49⁵⁰
preserved lemon/ crispy potatoes/ squash relish
celery + red onion/ roasted onion jus/ lemon pepper aioli
- + \$8⁰⁰ *Pan Roasted Dayboat Sea Scallops 58⁵⁰
braised leeks/ carrot purée/ fairytale eggplant
almond-leek gremolata/ buttermilk emulsion/ leek ash
- *Pan Roasted Wester Ross Salmon 52⁵⁰
basil fregola/ summer squash/ roasted tomato sauce/ pancetta
eggplant caponata/ pistachio/ aged balsamic
- + \$8⁰⁰ *Grilled Prime Sirloin Steak 58⁵⁰
grilled broccoli + red onion salad/ roasted sweet potato
smoked blue cheese/ cashews/ kimchee aioli/ miso glaze
- Vegetarian Tasting 46⁵⁰

DESSERT

- Chocolate Torte 18⁰⁰
cranberries/ candied hazelnuts/ vanilla whipped mascarpone

*CONTAINS GLUTEN ▪ PLEASE INFORM YOUR SERVER OF FOOD ALLERGIES OR DIETARY RESTRICTIONS ▪ CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS
20% GRATUITY ADDED TO PARTIES OF 6 OR MORE ▪ 2% KITCHEN GRATUITY ADDED ▪ PLEASE NO SUBSTITUTIONS

RESTAURANT WEEK MENU SUBJECT TO CHANGE