

# BOND 200

THE BOND 200 OFFERS A SELECTION OF DISHES THAT EXEMPLIFY OUR COMMITMENT TO LOCAL, SEASONAL CUISINE. THE MENU FEATURES MEATS, PRODUCE AND SEAFOOD FROM NEW ENGLAND FARMS AND PURVEYORS LOCATED WITHIN A 200 MILE RADIUS OF THE RESTAURANT.

## FIVE COURSE PRIX-FIXE TASTING MENU

### BUTTERNUT SQUASH SOUP

SAGE AND BROWN BUTTER CROUTONS | WINTER SPICED CRÈME FRAÎCHE

### \* POWDER POINT OYSTERS

CHAMPAGNE GRANITA | BURNT GRAPEFRUIT | CHIVE SPROUTS

### DUCK BOLOGNESE

HOUSEMADE CAVATELLI PASTA | FOIE GRAS | CRACKLINGS

### PANKO CRUSTED CHATHAM COD LOIN

CAULIFLOWER | BROWN BUTTER CRUMBLE | GOLDEN RAISIN AND CAPER EMULSION | LEMON

### BARTLETT PEAR STRUDEL

POACHED CRANBERRY | BOURBON CARAMEL | CITRUS CRUMBLE |

VERMONT CRÈME FRAÎCHE ICE CREAM

**\$65 PER PERSON**

TAX & GRATUITY NOT INCLUDED

WE REQUEST THAT ALL MEMBERS OF THE PARTY EXPERIENCE OUR TASTING MENU

*Before placing your order, please inform your server if a person in your party has a food allergy.*

🌱 *Menu items are vegetarian as prepared or can be prepared vegetarian with slight modification*

*\*Consuming raw or undercooked meals may increase your risk of food-borne illnesses, especially if you have certain medical conditions.*

18% gratuity added to parties of 6 or more; The gratuity is distributed among service employees.

4% administrative fee added to parties of 10 or more; No part of the administrative fee is distributed among service employees.