

BOND 200

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

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

CAULIFLOWER BISQUE

TROUT ROE | SQUID INK CROUTONS | MICRO SORREL

SALT ROASTED BABY BEETS

BEEF TOP AND PISTACHIO PESTO | WESTFIELD FARM GOAT CHEESE |
POMELO | BREAD CRISPS

RICOTTA AND SWISS CHARD CANNELONI

BRAISED RABBIT | ENGLISH PEAS | MORELS

*BAY OF FUNDY SALMON

BLACK QUINOA | SUNFLOWER SEEDS & SPOUTS | SPRING VEGETABLES

BLACK FOREST MOUSSE

PISTACHIO CAKE | VANILLA POACHED CHERRIES | DARK CHOCOLATE POWDER

\$65 PER PERSON

TAX & GRATUITY NOT INCLUDED

CHEF DE CUISINE | **NICK GURSKI**

PASTRY CHEF | **RYAN PIKE**

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

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