

ALDEA

SUMMER MARKET MENU

PETISCOS (small bites)

KNOLLCREST FARM EGG bacalao, black olive, potato	8
KUSHI OYSTERS (BRITISH COLUMBIA) (3 pc.), pickled ramp vinaigrette	11
ROASTED MARCONA ALMONDS & MARINATED IBERIAN OLIVES	7
SALT COD CROQUETTAS classic aioli	8
SEA URCHIN TOAST cauliflower purée, mustard seed, sea lettuce	10

CHARCUTERIE

BENTON'S COUNTRY HAM hickory-smoked	11
FERMIN JAMÓN IBERICO	21
FOIE GRAS TERRINE market cherry compote, peanuts, cocoa nibs, cherry sorbet	18
JAMÓN SERRANO	10
SALUME NOISETTE	11

APPETIZERS

LIGHTLY-CURED HAMACHI meyer lemon, almond milk, coconut	11	MAINE LOBSTER GAZPACHO summer berries, wild herbs and flowers	16
MUSSEL SOUP mushroom, ginger/lemongrass, linguica sausage	12	PORTUGUESE OCTOPUS "A LA PLANCHA" squid ink-citrus puree, chick pea stew, leek ash	15
SHRIMP ALHINHO garlic, coriander, pimenton, pressed jus	15	BIBB LETTUCE & ARUGULA Cato Corner Farm's Bridgid's Abbey country cheese, berries, charred onion, mango vinaigrette	12
SLOW-POACHED EGG, CHANTERELLES, SMOKED SAUSAGE, BACON green garlic broth, summer truffle	16		

MEAT

CREEKSTONE FARM'S HANGER STEAK lychee, piri-piri pepper, summer squash	28
PENNSYLVANIA BABY GOAT sweet carrot, ruby crescent potato, paprika, herb pistou	30
ARROZ DE PATO duck confit, chorizo, olive, duck cracklings	24
ECO FRIENDLY FARM'S PORK BELLY littleneck clams, radish, mustard greens, sweet/sour glaze	26

FISH AND SHELLFISH

SEA-SALTED CHATHAM COD cranberry beans, yellow wax beans, sweet corn and basil-parsley coulis	26
ARCTIC CHAR green asparagus, passion fruit, shiitake-yuzu broth	27
NEW BEDFORD DIVER SCALLOPS farro risotto, cucumber, orange	29
MASSACHUSETTS WILD BASS stew of tomato, leeks, saffron and mussels	25

5 COURSE CHEF'S TASTING MENU \$80
for entire table only, no substitutions please - thank you

