

## **LUNCH**

### **Fresh and light**

<i>Red baby leaf salad, autumn herbs, candied pumpkin seeds (Available for lunch and dinner)</i>	9
<i>Rutabaga soup, fig jam, comté cheese (Available for lunch and dinner)</i>	7
<i>Half dozen Island Creek oysters, shallot granite* (Available for lunch and dinner)</i>	16
<i>Ahi tuna a la plancha, quinoa, local squash, Japanese Plum*</i>	
<i>Small 13                      Large 18</i>	

### **Sandwiches**

*(All sandwiches served with salad and Sensing fries)*

<i>Vegetarian club sandwich, crushed tomatoes, grilled vegetables</i>	11
<i>Grilled chicken breast with sweet potato and basil, Banana pepper, French baguette</i>	12
<i>Kobe beef burger with onion, tomato confit, swiss cheese*</i>	12
<i>Sensing lobster roll, toasted brioche, pear, lobster mayonnaise</i>	16

*The Culinary team at Sensing is pleased to offer you seasonally inspired menu items. As part of our commitment to environmental stewardship, this menu contains locally sourced, organic, or sustainable items wherever possible. All cuisine is prepared without artificial trans fat.*

## **LUNCH**

### **Tasty**

<i>Fresh fettuccini pasta, tomatoes, olives, lemon confit, Basil mascarpone</i>	12
<i>Cod steamed in lemongrass, vegetables of the season, Coconut and grapefruit sauce (Available for lunch and dinner)</i>	18
<i>New England Family Farms "Steak Frites", Fall salad, balsamic dressing*</i>	18

### **Cheese**

<i>Variety of New England and international artisan cheeses, Served with toasted bread</i>			
<i>Three pieces</i>	12	<i>Five pieces</i>	17

### **Sweet**

*(Available for lunch and dinner)*

<i>Assortment of sorbets</i>	8
<i>Pumpkin apple tarte tatin, pumpkin pie ice cream</i>	10

*\*These items are served raw or cooked-to-order. The consumption of raw or undercooked meat, poultry, seafood, shellfish and/or eggs may increase the risk of foodborne illness.*