

**DINNER MENU**

**TASTY TEASERS**

12

(One of each or **6 of the same**)

*Wellfleet oyster with shallot and vinegar granite\**  
*Red beet and bacon macaroon*  
*Acorn squash soup, coffee*  
*Mushroom crème brûlée*  
*Crispy stilton croquette*  
*Pizza cone*

**STARTERS**

<i>Baby mixed green salad, fine herbs, candied pumpkin seeds</i>	10
<i>Rutabaga soup, fig jam, comté cheese</i>	10
<i>New England clam chowder</i>	10
<i>Oxtail terrine, whole grain mustard, ginger and quince purée</i>	12
<i>Mushroom and chestnut ravioli, green tea, passion fruit reduction</i>	14
<i>Tuna tartare seasoned with horseradish, pear, black quinoa, squash*</i>	16
<i>Seared foie gras with banana bread, caramel, almond*</i>	16
<i>Spaghetti, “simply bolognese”</i> <i>small 11 large 17</i>	

**FISH**

<i>Meunière crusted Georges Bank Lemon Sole,</i> <i>Rice noodles tossed with shrimp paste</i>	24
<i>Cod steamed in lemongrass, vegetables of the season,</i> <i>Coconut and grapefruit sauce</i>	26
<i>Seared scallops, ryeberry parsley risotto,</i> <i>Sam Adams ‘Octoberfest’</i>	26
<i>Pan fried Maine lobster, chocolate gnocchi,</i> <i>‘Honey Pot Farms’ pear essence</i>	29

\* 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 food borne illness.

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.

12/08/2009

**DINNER MENU**

**MEAT**

<i>Crispy chicken breast, black currant, lentils, baby vegetables</i>	28
<i>Veal cheek braised in sassafras, mushrooms, chard cassoulet</i>	28
<i>New England Family Farms top sirloin, light béarnaise and autumn rösti*</i>	32
<i>Roasted venison loin, kabocha squash, beet, pine scented jus*</i>	36

**CHEESE**

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

**PRIX FIXE MENU**

**40**

*Rutabaga soup, fig jam, comté cheese*

*Mushroom and chestnut ravioli, green tea, passion fruit reduction*

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*Cod steamed in lemongrass, vegetables of the season, coconut and grapefruit sauce*

*Crispy chicken breast, black currant, lentils, baby vegetables*

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*Pumpkin apple tarte tatin, pumpkin pie ice cream*

*Assortment of sorbets, financier cake*

*No substitutions allowed*

**SENSING WEEKLY SPECIALS**

**TUESDAY**

***“Tasty Teasers Night”***

*At just 99 cents, Sensing bar bites are the best way to start the night.*

**THURSDAY**

*“Make Sense of Thursdays” at Sensing with half off entrees all evening long!*

**TUESDAY - SATURDAY**

*5-Course tasting menu \$75 per person.*

**SENSING GIFT CARDS**

*Available for purchase at the Front Desk or on-line at  
[www.fairmontgiftcard.com](http://www.fairmontgiftcard.com)*