



Dinner

Appetizers

MELON AND FRENCH FETA – Arugula, Sauternes-Mint Vinaigrette
13

BIBB SALAD – Raisins, Spiced Apples, Yogurt Nettle Sauce, Walnuts
13

HOUSE MADE MOZZARELLA– Fava Beans, Watermelon Radish, Pea Greens
13

CHILLED GAZPACHO SOUP – Avocado Cream
10

SEARED RARE TUNA – Citrus Salad, Bronze Fennel
11

MISSION FIGS – Ricotta Salata, Mizuna, Vincotta
12

Entrées

BRANDT BEEF SIRLOIN – Braised Fennel, Red Wine Risotto Cake, Tomato Relish
32

NEW BEDFORD SEA SCALLOPS.– Wild Mushroom, Local Radish, Almond Soffrito Sauce
29

SMOKED LONG ISLAND DUCK BREAST – Three Potato and Duck Confit Hash, Sunny Side Duck Egg
28

FRESH RICOTTA GNOCCHI – Peach Barbequed Pork, Sweet Corn
27

KONA KAMPACHI – Sesame Seaweed Salad, Basmati Rice, Carrot Ginger Sauce
28

CORNISH GAME HEN – Baby Shiitake Stuffing, Green Lentils, Citrus Sauce
26

Jacqueline Kelly, Chef

Please present your MFA Membership Card to your server to receive a 15% discount on all food.

A gratuity of 18% will be added to parties of six or more. *These items are served raw, undercooked or may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



Lunch

Appetizers

MELON AND FRENCH FETA - Arugula, Sauternes-Mint Vinaigrette
12

HOUSEMADE MOZZARELLA - Fava Beans, Watermelon Radish, Pea Tendrils
12

LOCAL BIBB LETTUCE --- Raisins, Spiced Apples, Yogurt Nettle Sauce
13

FRENCH BEAN SALAD - Candied Bacon, Dijon Vinaigrette
13

TOMATO GAZPACHO - Mint, Extra Virgin Olive Oil
10

Entrées

SLICED HANGER STEAK - Stone Ground Mustard Yukon Gold Potatoes, Watercress Slaw
26

CORNISH GAME HEN - Rillettes Rissotto, Lemon-Basil Vinaigrette
25

NEW BEDFORD SCALLOPS - Basmati Rice, Fennel Confit, Preserved Tangerine, Curried Macadamia Nuts
26

HOUSE MADE REUBEN - Kosher Pickles, Black Pepper Chips
21

HAND MADE FETTUCCINI - Local Farm Stand Vegetables, Sherry Vinaigrette, Ricotta Salatta
22

HAWAIIAN KAMPACHI - Shaved Fennel, Watercress, Grilled Baby Pineapple, Coconut Sauce
26

ESPAÑA ESPECIAL

- Chilled Tangerine and Red Wine Soup
 - Roasted Pork Belly, Manzanilla Olives, Frisée
 - Dessert of Almond Blanc Mange, Caramel Sauce, Honey Wafer
- 26 -

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