

**WELCOME  
TO THE  
OUTERMOST INN**

**Appetizers**

**Aquinnah Oysters\***

mignonette & cocktail sauce

**Olive Oil Poached Tuna**

summer beans, fingerling potatoes, basil & lemon

**Roasted Local Beets**

leeks & horseradish

**Garden Zucchini Soup**

goat cheese, basil & squash blossom

**Seared Sea Scallops**

cucumbers, romesco & mint

**Middle Course**

**Island Greens**

radishes, croutons  
& grainy mustard vinaigrette

## Entrees

### **Garden Risotto**

#### **Roasted Wild King Salmon**

shell beans, garlic, sage & smoked tomato vinaigrette

#### **Butter Poached Lobster**

corn, king trumpet mushrooms & sorrel

#### **Grilled Berkshire Pork Loin & Braised Pork Belly**

radishes, turnips & baby arugula

#### **Northeast Family Farms Sirloin**

baby carrots, shiitakes, shallots & potato gratin

**DANIEL SAUER**

CHEF

Prix Fixe \$75.00- includes all courses, bread, coffee & tea

\*Food prepared rare or uncooked can pose health problems

18% gratuity will be added to tables of six or more

## **Desserts**

### **Panna Cotta**

bing cherries & mint

### **Peach & Blueberry Crisp**

Whipped mascarpone

### **Chocolate Caramel Tart**

espresso cream

### **Trio of Artisanal Cheeses**



Bottled water, Espresso and Cappuccino are available for purchase