

TWELVE

PRIX FIXE MENU

FROM THE MARKET

SPRING-DUG PARSNIP~SORREL, ALMOND, HORSERADISH

APPETIZERS

GREEN SALAD~VEGAN CAESAR, CASHEW

FLUKE CRUDO~RHUBARB, BASIL, CUCUMBER*

ROASTED CARROTS~SUNFLOWER SEEDS, MUSTARD GREENS

MUSSELS~WHITE WINE, GREEN GARLIC, PEAS

LOBSTER ROLL~SERVED WARM, WITH BUTTER (+20)**

TO SHARE:

PAIN AU LEVAIN~CULTURED BUTTER, RAMP CONFIT (+9)**

MAIN COURSE

LION'S MANE MUSHROOM~POMMES ANNA, PICKLED RAMP

GRILLED SCALLOPS~CELERIAC, GREEN APPLE*

ATLANTIC COD~ROASTED ONION, WHEY BROTH

DRY AGED DUCK~JUNIPER, LEG CONFIT, BEET JUS*

NEW YORK STRIP~SAUCE AU POIVRE, SUNCHOKE*

DESSERT

HONEY CAKE~SPONGE CANDY, CHOCOLATE COULIS

ICE CREAM SANDWICH~BENNE SEED, MAPLE, ORANGE

BUTTERSCOTCH TART~CRÈME FRAÎCHE, COCOA

RICE PUDDING~RHUBARB, PISTACHIO, LIME

4 COURSE PRIX FIXE: \$90

4 COURSE WINE PAIRING: \$60/\$80

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Twelve charges a 3% Kitchen Wellness Fee on every bill

We are proud to provide all staff with 401-k and health care

** Limited Availability