The SWEET LIFE
Martha’s Vineyard

CHEF’S SIX COURSE-TASTING MENU
Changes daily with availability & seasonality

STARTERS
HAMACHI CRUDO
cucumber, Galia melon, green goddess, housemade bacon
BEANS & PEAS favas, English peas, burrata, fennel, annatto
ASPARAGUS
shiitakes, grits, island egg, wild watercress
WHITING FARM LAMB TARTARE
capers, pickled kale, local radish, anchioade, focaccia
GRILLED OCTOPUS
French lentils, Beetlebung lardo, broccoli, almonds
PORK BELLY
Herbed daikon, grilled cucumber, spiced dates, tamari vinaigrette

MAINs
CAPE SABLE HALIBUT
local periwinkles, butter beans, garlic scape verde, chorizo, eggplant
BEET POACHED LOBSTER
local beets, wilted kale, smoked potato, bone marrow
DAYBOAT SCALLOPS
foraged watercress, fermented squash, couscous, salmon roe
BERKSHIRE PORK CHOP
shiitakes, local peas, wild ramps, sweet potato
CAST IRON RIBEYE
orange-chicory salad, herbed barley, maple balsamic
SPRING RISOTTO
wild nettles, ramps, fiddleheads, baby artichokes, grana padana

HOUSEMADE PASTA
RAVIOLI
spring peas, nebrodini mushrooms, frisee, pecorino
WILD NETTLE GNOCCHI
nettles, ricotta, Whiting Farm lamb, grana padana
PAPPARDELLE
squid ink, island shellfish, fennel, coriander, smoked wild oysters

sweetlifemv.com
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