

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

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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

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

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