

**SAMPLE MENU, SUBJECT TO CHANGE (last updated 7/25/10)**

**Appetizers**

Iced Pemaquid (Maine) Oysters \*  
Champagne Mignonette 18.

Organic Scottish Salmon Tartare\*  
Jalapeño, Radish, Yuzu & White Soy 18.

Roasted Heirloom Beet Salad  
Cucumber, Green Beans, Radish, Goats Milk Feta & Cabernet Vinaigrette 16.

Organic Green Salad  
Herbs & Sherry Vinaigrette 10.

Chopped Iceberg Salad  
Bacon, Tomato & Blue Cheese Dressing 15

Chilled Organic Gazpacho  
Jumbo Lump Crab & Basil Infused Oil 14.

Torchon of Hudson Valley Foie Gras  
Vanilla Balsamic Figs & Toasted Brioche 20.

Duck Confit Salad  
Fuji Apple, Endive, Cilantro & Spiced Yoghurt Dressing 16.

Atlantic Blowfish Tempura  
Avocado, Shishito Peppers, Sea Salt & Lime 18.

**Cheese Selections**

Noble Cheddar 7  
Raw Cow's Milk (PA)

Midnight Moon 6  
Goat's Milk (CA & Holland)

Five Year Aged Gouda 6  
Cow's Milk (Holland)

Brillat Savarin 7  
Cow's Milk (France)

Tomme de Savoie 7  
Cow's Milk (France)

Crater Lake Blue 6  
Raw Cow's Milk (Oregon)



**Main Courses**

Roasted Local Striped Bass  
Pan Fried Zucchini Cake, Artichoke Tapenade & Tomato Butter 36.

Pan Roasted Scottish Salmon  
Sweet Corn-Broccoli Risotto & Saba 34.

Pan Roasted Local Fluke  
Farro, Mushrooms & Tarragon Velouté 34.

Roasted Local Swordfish  
Broccoli Rabe, Oven Dried Tomatoes, White Beans & Saffron Garlic Aioli 36.

Spaghetti Tartufo  
Fresh Summer Truffles & Parmigiano 28.

Roasted "Painted Hills" Rib Eye Steak\*\*  
Confit Fingerling Potatoes & Chanterelle Mushrooms 42.

Roasted Organic Chicken  
Green Beans, Pancetta, Potato Puree & Rosemary Jus 29.

Roasted Iowa Pork Chop  
Polenta, Spinach & Calabrian Chili Pesto 32.

**From the Market  
\$9 per selection**

Sautéed Spinach  
Confit Potatoes

Potato Puree  
Green Beans

French Fries  
Broccoli Rabe

Sautéed Spinach  
Confit Potatoes

Potato Puree  
Green Beans

French Fries  
Broccoli Rabe

