

SAMPLE MENU, SUBJECT TO CHANGE (last updated 3/3/10)

Appetizers

Fisher's Island (Long Island) Oysters*
Champagne Mignonette 18.

Local Fluke Tartare
Shiso, Radish, Yuzu & White Soy 18.

Roasted Heirloom Beet Salad
Belgian Endive, Orange, Walnuts, Aged Goat Cheese & Sherry Vinaigrette 16.

Organic Green Salad
Herbs, Cucumbers & Cabernet Vinaigrette 15.

La Quercia Prosciutto & Baby Arugula
Melon, Saba & Extra Virgin Olive Oil 16.

Asparagus & Potato-Leek Soup
Maldon Sea Salt & Pistachio Oil 10.

Torchon of Hudson Valley Foie Gras
Kumquat Preserves & Country Bread 20.

Crispy Pork Belly
Honeycrisp Applem Crème Fraîche & Salsa Verde 16.



Main Courses

Roasted Local Fluke
Farro, Snap Peas, Fennel, Citrus-Soy Vinaigrette 32.

Pan Roasted Arctic Char
Lentils de Puy, Brussel Sprouts & Scallion-Miso Butter 32.

Fettucine & Grilled Octopus
Cherry Tomatoes, Basil, Garlic & Chilies 30.

Roasted Meyers Ranch NY Strip Steak**
Potato Puree, Asparagus, Roasted Garlic 42.

Home Made Potato Gnocchi
Braised Lamb with Aromatic Vegetables, Tomato, Red Wine & Whipped Ricotta 28.

Red Wine Braised Beef Short Rib
Celery Root Puree, Mushrooms, Lingonberries 33.

Roasted Organic Chicken
Fingerling Potatoes, Broccoli Rabe & Natural Jus 29.

From the Market \$9 per selection

Sautéed Spinach
Fingerling Potatoes

Potato Purée
Asparagus

French Fries
Brussels Sprouts

