

SAMPLE MENU, SUBJECT TO CHANGE (January 2012)

Appetizers

Iced Fisher's Island (Long Island) Oysters * (raw)
Apple Mignonette 18.

Scottish Salmon Tartare*(raw)
Avocado, Cilantro, Togarashi Puffed Rice & Sriracha 18.

Roasted Heirloom Beet & Frisee Salad
Sliced Pear, Candied Walnuts, Aged Goat Cheese & Honey Vinaigrette 16.

Organic Green Salad
Chardonnay Vinaigrette 10.

Golden Split Pea Velouté
Tabasco Crème Fraîche 10.

Wagyu Beef Tartare*
Perigord Truffle Dressing, Baby Arugula & Parmigiano Toast 20.

Crispy Smoked Pork Belly
Fennel, Grapes, Honeycrisp Apple & Spiced Yogurt 16.

Cheese Selections- \$6 each

Manchego
Raw Cow's Milk (PA)

Midnight Moon
Goat's Milk (CA & Holland)

Five Year Aged Gouda
Cow's Milk (Holland)

Moses Sleeper Brie
Cow's Milk (Vermont)

Tomme de Savoie
Cow's Milk (France)

Jasper Hill Blue
Raw Cow's Milk (Vermont)

Main Courses



Local Montauk Fluke
Risotto Nero, Fennel Confit, Parsley & Lemon Caper Dressing 32.

Scottish Salmon
Lentils, Roasted Carrots, Endive & Mustard Beurre Blanc 32.

Sautéed Shrimp
Farro, Asparagus, Lemon & 'Scampi' Sauce 32.

Wild Boar Ragu & Housemade Gnocchi
San Marzano Tomato, Aromatic Vegetables & Whipped Ricotta 26.

Suckling Pig Confit
Arugula, White Beans, Preserved Lemon, Garlic & Chilies 32.

'Painted Hills' Rib Eye
Potato-Leek Gratin & Mushrooms 42.

Organic Chicken Breast
Potato Puree, Brussels Sprouts, Bacon Lardons & Herb Jus 29.

Sides from the Market
\$9 per selection

Sautéed Spinach
Brussels Sprouts

Potato Purée
Mushrooms

French Fries
Roasted Carrots

