



APPETIZERS & SALADS

FROM THE SEA

Iced "Fishers Island" (Long Island, NY) Oysters ♦
Ponzu & Scallions or Red Wine Mignonette 18.

Tartare of Organic Scottish Salmon ♦
Radish Sprouts, Jalapenos, Ginger Dressing, Yuzu Juice & Soy Sauce 18.

Ceviche of Local Striped Bass ♦
Heirloom Cherry Tomatoes, Cilantro, Red Onion & Lime Juice 19.

FROM THE FARM

Baby Arugula, Endive & Maytag Blue Cheese
Roasted Seckle Pears, Candied Walnuts & Sherry Vinaigrette 16.

Roasted Heirloom Beets
Shaved Fennel, Micro Beets, Warm Goat Cheese Fondue & Sherry Pistachio Dressing 18.

Seared Hudson Valley Foie Gras
Red Wine Vanilla Figs & Toasted Baguette 25.

Spinach Velouté
Escargot, Roasted Garlic, Toasted Bread & Olive Oil 16.

Duck Confit & Frisee Salad
Butternut Squash, Poached Egg & Pumpkin Seed Vinaigrette 16.

♦♦These items may be cooked to your liking.

♦Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions



ENTRÉES FROM THE SEA

Pan Seared Diver Sea Scallops
Butternut Risotto, Apple Wood Smoked Bacon & White Truffle Vinaigrette 36.

“Gently Cooked” Organic Scottish Salmon♦♦
Braised French Lentils, Brussels Sprouts & Horseradish Beurre Blanc 34.

Roasted Local Striped Bass
Fennel Puree, Green Beans, Roasted Yukon Gold Potatoes & Tapenade 38.

ENTRÉES FROM THE FARM

Roasted Breast of Naturally Raised Chicken
Potato Puree, Organic Carrots, Green Beans, Cipollini Onions & Herb Jus 30.

Roasted Dry Aged NY Strip Steak♦♦
Creamed Swiss Chard, Roasted Yukon Gold Potatoes & Red Wine Demi Glace 48.

Pan Roasted “Crescent Farms” Duck Breast
Spaetzle, Brussels Sprout Petals & Lingonberry Jus 36.

Roasted Double Cut Organic Pork Chop
Braised Red Cabbage, Vanilla Sweet Potato Puree & Apple-Sage Jus 32.

A Taste of the Sea & Farm
The Chef’s Daily Tasting Menu of Seven Courses 85.