

Appetizers

our wine suggestions are listed below each menu item

Today's Raw Bar Selection* Mkt.
Chef's accompaniments
wine suggestion # 10-13

Marinated Beet Salad \$14
fine herbs, hazelnuts and Boucheron goat cheese
Wine suggestion #14-16

Bluefin Toro Tartare \$19
tarot crisps, cucumber and green apple wasabi
granite
wine suggestion # 22-24

Chilled Lobster Salad \$21
fine herb crepe, hearts of palm and avocado
Wine Suggestion #25-27

New Zealand Langoustines \$21
feuille de bric, cucumber and Champagne mango
chutney
Wine suggestion # 22-24

Spanish Octopus Escabeche \$18
fennel, sweet peppers and arbequina olive oil
Wine Suggestion #25-27

Spring Pea Soup \$18
morel mushrooms, smoked ham and gruyere
cheese
wine suggestion #25-27

Duo of Hudson Valley Foie Gras \$23
Blenheim apricots, pickled cherries and spiced
pepper gastrique
wine suggestion # 28-31

Ricotta Cavatelli \$18/28
wild mushrooms, parmesan and black truffle
wine suggestion # 35-37

Crispy Duck Confit \$18
puy lentils, rhubarb and marcona almonds
wine suggestion #35-37

Frisee Salad \$18

smoked bacon, crispy hen egg and truffle
vinaigrette
wine suggestion # 45-48

Short Rib Canneloni \$18
aromatic vegetables, smoked bacon and
parmesan broth
wine suggestion # 49-53

Entrees

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Nantucket Sea Scallops \$36
Asparagus, flowering herbs, morels and crème
fraiche
wine suggestion # 14-16

Wild Striped Bass \$36
paella style with clams, laughing bird shrimp
and spicy chorizo broth
wine suggestion # 17-21

Lightly Cooked Bluefin Tuna \$36
Squash blossoms, petite ratatouille and pistou
emulsion
wine suggestion # 22-24

East Coast Halibut \$36
udon noodles, miso broth and baby bok choy
wine suggestion # 25-27

Roasted Giannone Chicken \$29
cloth bound cheddar spoonbread, native corn
and chantrelle mushrooms
wine suggestion # 35-37

Assiette of Veal \$39
roasted asparagus, wild mushroom barigoule
and cipollini onions
wine suggestion # 38-41

Slow Roasted Vermont Lamb \$39
pearl barley, baby fennel and Black Mission fig

caponata

wine suggestion # 42-44

Roasted Beef Rib-eye Steak* \$40

aligote potatoes, braised carrots and Vidalia
onion compote

wine suggestion # 45-48

Roasted Suckling Pig \$39

cippoline onions and native corn succotash

wine suggestion # 49-53

Five or Seven Course Chef Tasting Menu Available

*Foods marked with an asterisk are served raw or undercooked. Consuming raw or undercooked meats, fish, shellfish or poultry may increase your risk of food borne illness.

Please let your server know of any food allergies