



APPETIZERS

Butternut Squash Bisque
Crispy Sage & Pumpkin Seed Oil
\$ 8.50

Lobster Crepe
Mascarpone & Chives
Sauce American with Star Anise & Tiny Salad
\$ 15.00

Grilled Portuguese Octopus
Salad of Baby Arugula with Fregola
Green Apple & Thai BBQ Spice
\$ 13.50

**Big Eye Tuna Tartar
with Sicilian Pistachios**
Morrocan Dates & Aleppo Pepper
Spicy Rice Paper Tuille & Edamame Coulis
\$ 14.50

Pate Gran Mere with Foie Gras
Duck, Pork and Pistachios
Vegetable Pickle, Cornichons & Grain Mustard
Sliced French Baguette
\$14.50

Steamed Japanese Custard with Warm Shellfish
Santa Barbara UNI
Warm Dashi & Tempura Haricot Vert
\$ 15.00

Salad of Baby Romaine
Garlicky Caesar Dressing
Parmesan Toasts & Portuguese White Anchovies
\$ 10.50

Fresh Conchigliette Pasta with Spicy Crab
Crustacean Sauce & Toasted Crumbs
Grissini & Green Onion
\$ 14.50

Composed “BLT” Salad
Iceberg Lettuce with Green Goddess Dressing
Grilled Slab Bacon & Beef Steak Tomatoes
\$ 13.50

Roasted Bone Marrow with Escargots
Garlic & Parsley
Pancetta & Herb Butter Toasts
\$ 15.50

Barely Poached White Tuna Sashimi
Sea Beans & Kafir Lime
Warm Marinieres Broth
\$14.50

ENTREES

Grilled Wild King Salmon
Gingered Beet Coulis
Warm Persian Cucumbers & Unagi Brushstroke
\$30.00

Hudson Valley Quail “Salta Bocca”
Imported Parma Ham & Sage
Confit Legs with Marsala Jus
Farro & Leaf Spinach
\$34.00

Veal Sweetbreads with Roasted Figs
Parisian Potatoes & Hen of the Woods Mushroom
Madeira Crème Fraiche & Leaf Spinach
\$32.00

Braised Short Rib of Beef
Parsnip Puree & Crispy Cauliflower, Chili & Onion Crust
\$30.00

Hudson Valley Chicken
Ragout of Chanterelles & Brussels Sprouts
Pearl Onion & Egg Noodles
\$28.00

**Sauté of Jumbo Shrimp
Flamed with Pernod**
Green Peppercorns & Caramelized Fennel
Basmati Rice with Sea Beans and Vegetable Pearls
\$32.00

Pan Roasted Montauk Skate
Robuchon Potatoes, Sugar Snap Peas
Guanciale, Balsamic Brown Butter
\$30.00

Roast Rack Chop of Heritage Pork
Creamy Polenta & Local Kale
Pear & Kumquat Mostarda
\$32.00

Whole Roast Duckling Served for Two
Olive Jus with Duck Fat Roasted Potatoes
Steamed Broccoli with Garlic Confit
\$32.00 per person

Grilled Prime NY Sirloin
Truffled Potato Puree with Leaf Spinach
Garlic & Herb Butter
\$35.00

**Aged & Grilled Cowboy Rib Eye for Two
with Sauce Béarnaise**
Brown Sugar & Cayenne Crust
Creamed Spinach and Potato Gratin
\$80.00 for Two

SIDES

Cream Spinach with Nutmeg
\$7.50

Buttered Spätzle with Scallions
\$7.50

Yukon Potato Puree
\$7.50

**Carnaroli Risotto
Wild Mushrooms and Red Wine Syrup**
\$7.50

**Crispy Cauliflower
Nuoc Cham Butter**
\$7.50