

## Starters

<b>LATE HARVEST CORN SOUP</b> Chanterelle Mushrooms, Andouille Sausage, Cherry Tomatoes, Paprika Sourdough Croutons	14.75
<b>VIETNAMESE CARROT-GINGER SOUP &amp; CHICKEN-SHRIMP MEATBALLS</b> Gingered Rice, Shiitake Mushrooms, Sesame-Chili Oil, Coriander, Mint	14.75
<b>LOCAL GRAPEFRUIT &amp; AVOCADO SALAD</b> Honey Sugar, Purple Haze Goat Cheese, Toasted Pistachios, Dates, Arbequina Olive Oil	17.25
<b>SEARED HUDSON VALLEY FOIE GRAS &amp; TORCHON</b> Quince Jam, Wild Watercress, Comice Pears, Toasted Brioche, Cranberry-Walnut Crostini	25.25
<b>YELLOWFIN TUNA TARTARE &amp; DUNGENESS CRAB</b> Japanese Cucumbers, Citrus-Ponzu Broth, Yuzu Aioli, Wasabi Tobiko, Sesame-Nori Cracker	21.50
<b>ORGANIC BABY BEET &amp; LOCAL CITRUS SALAD</b> Shaved Fennel, Bûcheron Goat Cheese, Arugula, Honey Glazed Walnuts	17.25
<b>ALDERWOOD SMOKED SALMON &amp; CRISPY POTATO "TOTS"</b> Watercress, Pickled Beets, Orange Segments, Whipped Lemon Crème Fraiche, Trout Roe	18.50
<b>BLUE CHEESE SOUFFLÉ &amp; AUTUMN PLUMS</b> Arugula, Coriander Toasted Almonds, Shaved Fennel, Stone Fruit Preserves	17.75
<b>HERBED POTATO GNOCCHI BOLOGNESE</b> Grana Cheese, Arbequina Olive Oil, Basil, San Marzano Tomatoes, Buffalo Mozzarella	17.50
<b>CRISPY CALAMARI &amp; CHILLED RAMEN NOODLE SALAD</b> Thai Herbs, Soy-Ginger Vinaigrette, Radish, Julienned Vegetables, Sesame, Lime Aioli	18.25
<b>PINK LADY APPLE &amp; FIG WALDORF SALAD</b> Butterleaf Lettuce, Citrus-Anise Vinaigrette, Manchego, Balsamic-Fig Jam, Fruited Crostini	18.25

## Entrées

<b>SPICED LAMB RACK &amp; CURRIED TOMATO RAGÙ</b> Saffron Braised Potatoes, Za'atar, Charred Eggplant, Minted Apple Chutney, Caramelized Lamb Jus	39.75
<b>CABERNET BRAISED PRIME BEEF SHORT RIBS</b> Carrot-Brussels Sprout Roast, Sweet Onion-Potato Purée, Swiss Chard Sauté, Cipollini Onions	39.75
<b>SEARED LOCAL BLUEFIN TUNA &amp; GINGER BRAISED SWEET POTATOES</b> Garlic-Chili Stir Fried Beans, Hon Shimeji Mushrooms, Coriander-Sweet Pepper Purée	38.50
<b>SPICE GRILLED SWORDFISH &amp; CHARDONNAY BRAISED ARTICHOKE</b> Charred Broccolini, Olive Oil Braised Tomatoes, Garlic Whipped Potatoes, Basil Pesto	39.50
<b>ROASTED LONG ISLAND DUCK &amp; LEG CONFIT</b> Whipped Butternut Squash, Swiss Chard Sauté, Huckleberry Sauce, Ginger Braised Pears	38.75
<b>GRILLED BEEF TENDERLOIN &amp; AGED WHITE CHEDDAR-POTATO SOUFFLÉ</b> Crispy Pancetta, Creamy Leek-Onion Ragù, Mushroom Sauté, Broccolini, Red Wine Sauce <i>* Substitute Prime Skirt Steak add 14.00</i>	38.50
<b>GOLDEN SPOTTED BASS &amp; COCONUT-LEMONGRASS BROTH</b> Coriander Scented Basmati Rice, Bok Choy Sauté, Roasted Eggplant, Golden Pea Shoot Salad	37.25
<b>TRUFFLED FOREST MUSHROOM RAVIOLI &amp; ROASTED HONEYNUT SQUASH</b> Braised Italian Black Kale, Spice Roasted Pepitas, Warm Goat Cheese, Chanterelle Mushrooms	29.75
<b>PRIME SKIRT STEAK &amp; BRAISED BEEF SHORT RIB DUO</b> Aged White Cheddar-Potato Soufflé, Crispy Pancetta, Tomato Jam, Carrot-Brussels Sprout Roast	50.50

10/3/2018