

Starters

ROASTED KABOCHA SQUASH CHILI & BRAISED PORK SHOULDER Avocado, Cannellini Beans, Smoked Sausage, White Cheddar, Lime Sour Cream, Spiced Corn Chips	14.75
MISO SOUP & CHICKEN DUMPLINGS Sweet Soy Braised Shiitake Mushrooms, Broccoli Roast, Tofu, Coriander, Sesame Oil	14.75
LOCAL GRAPEFRUIT & AVOCADO SALAD Honey Sugar, Purple Haze Goat Cheese, Toasted Pistachios, Dates, Arbequina Olive Oil	17.25
SEARED HUDSON VALLEY FOIE GRAS Quince Jam, Frisée-Endive Salad, Comice Pears, Toasted Brioche, Braised Huckleberries	25.25
CRISPY DUCK CONFIT & CITRUS MARMALADE Fuyu Persimmon-Tangerine Salad, Petite Mustard Greens, Toasted Pepitas, Poppyseed Dressing	18.50
BLUE CHEESE SOUFFLÉ & COMICE PEARS Arugula, Coriander Toasted Almonds, Shaved Fennel, Apple Chutney, Pomegranate Molasses	17.75
HAMACHI TARTARE & SESAME-NORI CRACKERS Apple-Radish Sprout Salad, Micro Celery, Wasabi Tobiko, Pickled Sweet Peppers, Yuzu Aioli	18.75
BURRATA CHEESE & ARTICHOKE SALAD Artisanal Chorizo, Watercress, Baby Beets, Sweet Pepper-Olive Relish, Sourdough Crostini	16.25
TEMPURA SHRIMP & CHILLED NOODLE SALAD Toasted Peanuts, Lime Radish, Coconut-Curry Sauce, Lime Aioli, Smoked Trout Roe	18.50
ORGANIC BABY BEET & LOCAL CITRUS SALAD Shaved Fennel, Bûcheron Goat Cheese, Arugula, Honey Glazed Walnuts	17.25
PINK LADY APPLE & FUYU PERSIMMON WALDORF SALAD Butterleaf Lettuce, Citrus-Anise Vinaigrette, Manchego, Apple Butter, Fruited Crostini	16.75

Entrées

MOROCCAN SPICED RACK OF LAMB & FUJI APPLE CHUTNEY Chickpea-Tomato Ragu, Italian Black Kale, Red Quinoa-Cous Cous, Lemon-Olive Oil	39.75
SEARED LOCAL YELLOWFIN TUNA & CRISPY CALAMARI Chardonnay Braised Artichokes, Saffron Remoulade, Eggplant, Sunchoke Purée, Sweet Pepper Relish	38.50
CABERNET BRAISED PRIME BEEF SHORT RIBS Carrot-Brussels Sprout Roast, Sweet Onion-Potato Purée, Swiss Chard Sauté, Cipollini Onions	39.75
ROASTED GAME HEN & SPICED THIGH TORTELLINI Ginger Braised Yams, Stewed Greens, Citrus-Cranberry Marmalade, Truffled Chicken Jus	34.25
SHERRY GLAZED SWORDFISH Stir Fried Yu Choy, Grilled Pineapple, Scallions, Gingered Crispy Rice, Hon Shimeji Mushrooms	37.50
GRILLED BEEF TENDERLOIN & TRUFFLED TWICE BAKED POTATO Crispy Bacon, Aged White Cheddar, Arugula, Swiss Chard Sauté, Mushroom Roast, Red Wine Jus <i>* Substitute Prime Skirt Steak add 14.00</i>	38.50
MISO GLAZED LOCAL BLACK COD & SHRIMP DUMPLINGS Five-Spice Dashi Broth, Bok Choy Sauté, Shiitake Mushrooms, Golden Pea Shoot Salad	37.25
TRUFFLED FOREST MUSHROOM RAVIOLI & ROASTED TAHITIAN SQUASH Braised Italian Black Kale, Spice Roasted Pepitas, Warm Goat Cheese, King Trumpet Mushrooms	29.75
PRIME SKIRT STEAK & BRAISED BEEF SHORT RIB DUO Truffled Twice Baked Potato, Crispy Bacon, Mushroom Sauté, Carrot-Brussels Sprout Roast	50.50

11/29/2018