

Starters

ORGANIC CAULIFLOWER SOUP & MEDJOL DATES Toasted Pistachios, Roasted Golden Cauliflower Florets, Coriander, Curried Olive Oil	14.75
ROASTED KABOCHA SQUASH SOUP & SMOKED PORK SAUSAGE Sage Butter, Broccoli, Brandy Roasted Pears, Toasted Pepitas, Cinnamon Crème Fraiche	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
BLUE CHEESE SOUFFLÉ & COMICE PEARS Arugula, Coriander Toasted Almonds, Shaved Fennel, Apple Chutney	17.75
HERBED POTATO GNOCCHI CARBONARA Applewood Smoked Bacon, Poached Egg, Italian Kale, Parmesan Reggiano, Lemon Olive Oil	16.50
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, Ginger Braised Yams, Lemon-Olive Oil	39.75
SEARED LOCAL YELLOWFIN TUNA & GINGER-SCALLION FRIED RICE Stir Fried Broccoli, Soy Glazed Eggplant, Applewood Smoked Ham, Coriander-Sweet Pepper Purée	38.50
CABERNET BRAISED PRIME BEEF SHORT RIBS Turnip-Brussels Sprout Roast, Sweet Onion-Potato Purée, Swiss Chard Sauté, Cipollini Onions	39.75
ROASTED GAME HEN & PARMESAN RISOTTO Sausage Stuffed Thigh, Black Kale Sauté, Mustard Butter, Poached Pears, Truffled Chicken Jus	34.25
PAN ROASTED CABRILLA GROUPER & CHARDONNAY BRAISED ARTICHOKE Satsuma Tangerines, Sunchoke-Potato Puree, Shaved Brussels Sprouts, Lemon-Caper Relish	39.50
GRILLED BEEF TENDERLOIN & AGED WHITE CHEDDAR-POTATO GRATIN Applewood Smoked Bacon, Gruyère Fondue, Mushroom Sauté, Broccoli, Red Wine Sauce <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 HONEYNUT SQUASH Braised Italian Black Kale, Spice Roasted Pepitas, Warm Goat Cheese, Chanterelle Mushrooms	29.75
PRIME SKIRT STEAK & BRAISED BEEF SHORT RIB DUO Aged White Cheddar-Potato Gratin, Crispy Pancetta, Tomato Jam, Turnip-Brussels Sprout Roast	50.50

11/6/2018