

# SILHOUETTE

## DINNER

### APPETIZER

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SLOW ROASTED LEEK SALAD / Duck Prosciutto / Grilled Red Onion Dressing/ Aged Manchego Cheese	14
MIXED BABY LETTUCE / Shaved Seasonal Vegetables / Honey Crisp Apple / Creamy Mustard Dressing	12
PAN SEARED DIVER SEA SCALLOP / Caramelized Endive / Blood Orange Reduction / Cardamom Yogurt Sauce	18
HUDSON VALLEY FOIE GRAS TORCHON / Quince & Pear Chutney / Melba Toast	24
LOCAL BEET SALAD / Toasted Hazelnuts / Mint Oil / Crispy Goat Cheese	12
CRUDO OF DAURADE / Celery Roots Puree / Hearts of Palm / Grapefruit Kumquat Dressing	16

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### SOUP / RISOTTO / PASTA

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BAKED POTATO AND WINTER BLACK TRUFFLE SOUP / Bacon Grilled Cheese Soldiers	16
WILD BURGUNDY SNAIL RISOTTO / Hen of the Woods / Garlic Parsley Sauce	16/24
FRESH PAPPARDELLE / Wild Boar Sunday Ragout / Braised Kale / Fresh Ricotta / Gremolata	18/26

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### ENTRÉE

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ROASTED AMISH CHICKEN / Smoked Cippolini Onion / Baby Brussels Sprouts / Porcini Marmalade	26
MUSTARD CRUSTED LAMB LOIN / Stuffed Artichoke / Farro / Tomato Confit / Olive Jus	34
CLASSIC VEAL CHEEK BLANQUETTE / Meyer Lemon Spaetzle / Black Trumpet	32
NY STRIP "A LA PLANCHA" / Bacon and Butter Braised Collard Greens / Garlic Pommes Noisette/ Sauce Diable	38
BRAISED MONKFISH Tournedos / Shellfish and Button Mushroom Broth / Preserved Lemon	28
SLOW BAKED HALIBUT / Caramelized Cauliflower Puree / Sunchokes / Grapes / Warm Caper Vinaigrette	30
PAN SEARED CHATHAM COD / Potato Leek / Chorizo / Crispy Brandade	28

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### SIDES

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Broccoli Rabe 8 / Baby Brussels Sprouts 9 / Sauteed Wild Mushroom 12 / Pommes Noisette 9 / Cassolette of Beans 9	9
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Chef's Five-Course Tasting Menu Available upon Request (for the Entire Table Only)  
\$85 per person  
\$130 per person with wine pairing  
**DAVID MALBEQUI - EXECUTIVE CHEF**