## DINNER

JANUARY 23, 2012

Iced Oysters on the Half-Shell Salt Pond (RI) 2.75 Caraquet (NB) 3.00 Thatch Island (MA) 2.65 Raw Fluke with Bacon, Apples and Lime 13 Hamachi Sashimi with Sesame-Seaweed Salad 14 Nantucket Bay Scallop Cocktail with Ginger and Blood Orange Juice 14 Grilled Calamari with Crushed Peanuts and Preserved Lemons 13 Grilled Sardines with Frisée aux Lardons 13 Grilled Louisiana Shrimp with Fennel and Radish 14 **APPETIZERS** Cod Throats Meuniére 15 Pumpkin-Crab Soup 14 Torchon of Foie Gras with Quince Paste and Grilled Brioche 18 Roasted Marrow Bones with Trout Roe, Trotter and Cress 16 Grilled Clam Pizza 17 ..... Soft Scrambled Eggs with Hen of the Woods Mushrooms and Grilled Bread 12 Coddled Egg with Peekytoe Crab, Bacon and Grits 15 Slow-Poached Egg with Paddlefish Caviar, Celery Leaves and Bottarga 15 **EGGS** Nova Scotia Lobster Omelet 18 Tuna Tartare with Fried Quail Egg and Crispy Shallots 16 ..... Spicy Greens, Radishes and Lime Vinaigrette 13 Escarole, Endive and Radicchio with Blood Orange and Marcona Almonds 13 **SALADS** Roasted Beets with Orange Ricotta and Grilled Bread 14 Shaved Turnips, Fennel and Pecorino with Black Pepper Vinaigrette 12 ..... Nova Scotia Halibut with Pine Nuts, Green Raisins and Clams 28 Seared Diver Scallops with Cauliflower 29 Norwegian Steel Head Salmon with Maple-Roasted Kabocha 26 **ENTREES** Berkshire Pork Chop with White Beans and Chorizo 29 Elysian Fields Lamb Loin with Minted Chickpeas and Preserved Lemon 32 Stone Church Duck Breast and Leg with Wilted Leeks and Tangerines 34 Roasted Mushrooms and Kale "Risoato" 19 ..... Whole Turbot 62 Ashley Farms Poulet Rouge 52 **x2** 28-Day Dry-Aged Strip Loin 88 ..... Grilled Rosemary Potato "Chips" 6 Thrice-Fried Spiced Fries 7 **SIDES** Charcoal Grilled Shishito Peppers and Cippolini Onions 9 Griddled Ginger Spinach 8 Hashed Brussels Sprouts and Lentils 8 ......