

ARTHUR

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| 10 | Barnegat light Sea Scallop "Crudo"
Green Tomato & Meyer Lemon | Peconic Bay Summer Fluke "Milanese"
Spicy Radish & Wild Arugula | 19 |
| 11 | BoBo Farm Chicken Liver Toast
Seasonal Pickles & House Style Mustard | Shinnecock Inlet Squid "Ala Plancha"
Romesco & Soppresata | 12 |
| 22 | Jurgielwicz Farm Smoked Duck Breast
Threemile Harbor Clams & "Sicilian Style" Peperonata | Bucatini Pasta "Riccio di Mare"
Santa Barbara Sea Urchin & Amber Waves Garlic | 21 |
| 25 | Hudson Valley Guinea Hen "Saltimboca"
Green Thumb Farm Egg & La Quercia Speck | Prince Edward Island Mussels
Anchovy & Pepperoncini | 15 |
| 23 | Montauk Point Bluefish "Livronese"
Preserved Tomato & Organic Capers | Catskill Mountain Trout "Agrodolce"
Heirloom Turnips & Guanciale | 20 |
| 16 | Pappardelle Pasta "Alla Sardina"
House Cured Sardine & Picholine Olive | Stumptown Coffee Terrine
Battenkill Sour Cream & Amarini Cherries | 7 |
| 17 | Black Sheep's Milk Ricotta Gnocchi
Ludlow Farm Pork & Garden Herbs | Traditional Butterscotch Pudding
Duckfat Popcorn & Sweet Corn Ice Cream | 7 |
| 24 | Albacore Tuna "Marmitako"
Smoked Paprika & Tonnato Aioli | Sky Top Farm Buttermilk Panna Cotta
Pistachio & Gianduja | 7 |