

## **Appetizer**

### **Oysters**

Selection of East and West Coast 6 for 12, 12 for 24

### **Soup**

Celery Root, Smoked Trout Roe 10

### **Mixed Greens**

Artichoke, Nugget Potato, Barigoule Vinaigrette 12

### **Cous Cous Salad**

Winter Vegetables, Chick Pea, Sherry Vinaigrette 18

### **Roasted Beets**

Asian Pear, Pistachio, Goat Cheese 14

### **Seared Diver Scallop**

Cauliflower, Golden Raisin, Cashew, Thai Curry Sauce 14

### **Poached Egg**

Sunchoke, Bacon, Black Truffle Sauce 15

### **Bigeye Tuna Tartare**

Celery, Pickled Fresno Chili, Puffed Rice 18

### **Lobster and Shrimp Salad**

Blood Orange, Fennel, Taggiasca Olive, Shrimp Toast 18

### **Foie Gras Terrine**

Preserved Apricot, Brioche 18



## **Dinner March, 2012**

### **Chef's Tasting** 4 Courses 65 with wine paring 120



**Cheese Plate**  
Selection of Artisanal Cheese  
three for 9, six for 18

**Charcuterie**  
Selection of Cured Meats  
18



**Sides**  
Potato Purée 8  
Potato Gratin 8  
Creamed Spinach 8  
Brussels Sprout and Bacon 8

## **Entrée**

### **Chestnut Agnolotti**

Prosciutto, Parmesan Broth 12/24

### **Pappardelle**

Wild Mushroom Ragu 12/24

### **Risotto**

Rock Shrimp, Peas, Saffron, Lobster Sauce 12/24

### **Ricotta Gnudi**

Walnut Pesto, Chorizo, Parmesan 12/24

### **Pan Roasted Cod**

Chowder, Smoked Razor Clam, Fingerling Potato 24

### **Striped Bass**

Beluga Lentils, Broccolini, Soubise, Red Wine-Olive Sauce  
24

### **Duck Breast**

Confit of Leg, Endive Marmalade, Brussels Sprout, Parsnip  
28

### **Lamb Loin**

Black-eyed Pea, Swiss Chard, Peanut, Sweet Potato 28

### **Dry Aged Ribeye**

12 Ounces, Watercress, French Fries, Bordelaise 40

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### **Oysters**

Selection of East and West Coast 6 for 12, 12 for 24

### **Soup**

Celery Root, Smoked Trout Roe 10

### **Mixed Greens**

Artichoke, Nugget Potato, Barigoule Vinaigrette 12

### **Roasted Beets**

Asian Pear, Pistachio, Goat Cheese 14

### **Seared Diver Scallop**

Cauliflower, Golden Raisin, Cashew, Thai Curry Sauce 14

### **Pulled Pork**

Polenta Tuile, Tomato, Avocado, Sour Cream 15

### **Poached Egg**

Sunchoke, Bacon, Black Truffle Sauce 15

### **Bigeye Tuna Tartare**

Celery, Pickled Fresno Chili, Puffed Rice 18

### **Lobster and Shrimp Salad**

Blood Orange, Fennel, Taggiasca Olive, Shrimp Toast 18

### **Foie Gras Terrine**

Preserved Apricot, Brioche 18

### **Charcuterie**

Selection of Cured Meats 18

### **Cheese Plate**

Selection of Artisanal Cheese 3 for 9, 6 for 18



## **Lunch March, 2012**

Prix Fixe 30

**Mixed Greens  
or  
Roasted Beets**

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**Hanger Steak  
or  
Striped Bass**

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**Crème Brûlée  
or  
Chocolate Cake**

### **Sides**

Potato Purée 8

Potato Gratin 8

Creamed Spinach 8

Brussels Sprout and Bacon 8

## **Entrée**

### **Chestnut Agnolotti**

Prosciutto, Parmesan Broth 12/24

### **Pappardelle**

Wild Mushroom Ragu 12/24

### **Risotto**

Rock Shrimp, Pea, Saffron, Lobster Sauce 12/24

### **Ricotta Gnudi**

Walnut Pesto, Chorizo, Parmesan 12/24

### **Lox and Latkes**

Mache, Crème Fraiche, Paddlefish Caviar 20

### **Cous Cous Salad**

Winter Vegetable, Chick Pea, Sherry Vinaigrette 18

### **Country Salad**

Duck Confit, Scotch Egg, Mustard Vinaigrette 18

### **Pan Roasted Cod**

Chowder, Smoked Razor Clam, Fingerling Potato 24

### **Striped Bass**

Beluga Lentils, Broccolini, Soubise, Rose Olive Sauce 24

### **Short Rib Burger**

Bread and Butter Pickle, Smoked Gouda, Bacon, French Fries 18



## DESSERT MENU

8

Banana Creme Pie  
with Banana Foster Sauce

Chocolate Chip Cookies  
and Chocolate Shake

Lemon Souffles  
with Raspberries and Cream

Chocolate Fondant  
with Caramel Ice Cream  
and Whipped Crème Fraiche

Apple Tart Tatin  
with Maple Ice Cream

Crème Brulee

## SELECTION OF CHEESES

3 for 9, 6 for 18

Tumbleweed  
Raw Cow

Aged Gouda  
Pasteurized Goat

Roquefort Papillon  
Raw Sheep

Robiola Bosina  
Pasteurized Cow & Sheep

Garrotxa  
Pasteurized Goat

Tomme de Savoie  
Raw Cow

River's Edge Chevre Up in Smoke  
Pasteurized Goat

## SWEET WINES BY THE GLASS

- Sauternes, Ch les Justices, 2007 16  
St. J. de Minervois, Dm. Montahuc, 2005 14  
Dindarello, Maculan, 2010, Veneto 12  
Vin Santo, Felsina 2003 24  
Verdicchio Passito, Satarelli, 2008 15  
Late Harvest Sauvignon Blanc  
Echeverria, 2007 15  
"Alcyone," Vietos, NV 20

## OTHER AFTER DINNER

- Green Chartreuse 18  
Nonino Amaro 14  
Fernet Branca 13  
Grand Marnier 14  
Cruzan Single Barrel 14

## COFFEE & TEA

- Espresso 5  
Cappuccino 5  
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Darjeerling 6  
Assam 6  
Lapsang Soushong 6  
Sencha 6  
Verbena 6  
Chamomile-Lavender 6