

## APPETIZERS

Mixed Lettuce and Herb Salad with Champagne Vinaigrette 17.

Chicory Salad with Pears, Candied Walnuts and Roquefort 18.

Roasted Jerusalem Artichokes with Leeks, Salsify  
and Truffle Vinaigrette 21.

Chestnut Agnolotti with Celery Root and Black Truffles 21.



Hamachi with Sea Urchin and Matsutake\* 25.

Marinated Fluke with Radishes and Finger Limes\* 23.

Oysters Rockefeller 23.



Warm Lobster Salad with Marinated Hen of the Woods and Arugula 27.

Sweetbreads with Brussels Sprouts, Bacon and Chanterelles 25.

Sautéed Foie Gras with Persimmon, Cipollini Onions,  
Pink Peppercorns and Bitter Greens 27.



## ENTRÉES



Autumn Vegetable Pot Au Feu with Mushroom Broth 28.

Black Bass with Oven-Roasted Tomatoes, Piperade and Beluga Lentils 35.

Sole with Green Grapes, Spinach and Verjus 37.



Olive Oil-Poached Halibut with Shellfish-Saffron Broth 39.

Diver Scallops with Leeks, Savoy Cabbage, Jerusalem Artichokes  
and Black Truffle Vinaigrette 37.

Rabbit Schnitzel with Pistachios, Chanterelles,  
Roasted Lemon and Garlic Confit 37.

Porcelett with Apples, Hakurei Turnips and Braised Cabbage 35.



Loin of Lamb with Niçoise Olives, Swiss Chard and Lemon Confit\* 45.

Dry Aged Sirloin "Rossini" with Foie Gras, Delicata Squash, Porcinis and  
Madeira 51.

Tom Colicchio, *Chef/Owner*  
Bryan Hunt, *Executive Chef*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish  
or eggs may increase your risk of foodborne illness.*