LEGACY
RECORDS

winter
hot buttered sprouted seed bread, cultured butter & lardo

crudo for the table
nantucket bay scallops, almonds, lime, yogurt
razor clams, tarragon, saffron, espellette
montauk tuna belly, salted japanese lemon, colatura
swordfish, tangerine, olives & sicilian oregano

san daniele 'fiocco sant'anna' prosciutto, horseradish
hand pulled mozzarella, celery, persimmon, rosemary oil
root vegetable salad, puffed grains, parsnip, radish & satsuma
misticanza, farm greens, buttermilk, black pepper & dill
crispy sunchokes, puntarelle, treviso, anchovy
charcoal grilled quail, pumpkin, lardo & rosemary

pasta
risotto frutti di mare, clam & octopus for 2
spaghetti with cuttlefish in its own ink
cavatelli verde, lamb sugo, mint & spinach
chestnut tagliatelle, duck ragu, liver & rosemary
caramelli, beets, poppy seeds & sage
cappellacci di zucca, charcoal pumpkin, hazelnut agrodolce

roasted
dry aged beef ribeye, spigarello, chanterelles & garlic
honey lacquered duck for two, quince, endive, pistachio
heritage chicken, sweet carrots, farm onions, nettles
sea trout, pickled fennel, potato & horseradish
branzino, salsa verde, amalfi lemon

gelati
pistachio, crispy coconut & honey
fiore di latte, butterscotch crumble
cioccolato fondente, salted cocoa nibs
bitter almond cookie, amaro