

DINNER MENU

Appetizer

CHILLED MAINE CRAB

tomato concassé, fava beans, pickled cucumber, cumin tuile \$14

SALAD OF WARM DUCK CONFIT

bitter greens, horseradish dressing, sliced baby beets \$13

PARMESAN POTATO GNOCCHI

grilled scallion, jersey heirloom tomatoes \$13

SEARED YELLOWFIN TUNA

asian pear, shiitake, and watercress salad, sesame pomegranate vinaigrette \$14

CARROT GINGER SOUP

curry dust, lemon oil, whipped cream \$10

SEARED NEW YORK STATE FOIE GRAS

fresh nectarines, nectarine jam, lemongrass broth \$22

FRESH OYSTERS ON THE HALF SHELL

six chilled oysters, cucumber granité, pickled ginger, wasabi tabikko \$16

Main Course

PAN SEARED RED SNAPPER

japanese eggplant, vegetable marinière, lemon confit \$27

SEARED SEA SCALLOPS

braised leeks, marinated mushrooms, potato and shellfish nage \$29

ATLANTIC COD

ecresée potatoes, cockles, chorizo, tomato fennel broth \$30

BRAISED SHORT RIBS

carrot and celery root galette, swiss chard, pearl onions \$29

ROASTED ORGANIC PORK

pommes anna, apple rosemary purée, haricot vert \$31

ROASTED DUCK BREAST

austrian bread dumplings, root vegetables, cranberry purée \$29

SIRLOIN STEAK

potato purée, braised mustard greens, tomato compote \$26

Cheese Course \$17

OUR ARTISANAL CHEESE SELECTION

chef's fruit confiture

Dessert

All Desserts \$10

HONEYCOMB CRÈME BRÛLÉE

macerated blackberries, gingersnap cookie

PECAN TART

pumpkin seed brittle, ginger ice cream

LEMON SCENTED CHOCOLATE TART

vanilla crème fraîche, salted caramel, pistachio dust

CHOCOLATE COULANT

dulce de leche ice cream, chocolate caramel center

ICE CREAMS AND SORBETS

seasonal selection