



APPETIZERS

MARKET VEGETABLES 12

market vegetables, pickled, shaved, & sliced, with white balsamic, lemon & olive oil

RAINBOW RADISH SALAD 14

toasted spiced pecans, candied kumquats, goats milk citrus dressing, fresh whipped butter & smoked sea salt

HARVEST MELON GAZPACHO 12

prosciutto, anise hyssop, mustard seeds & blackberries

HEIRLOOM TOMATO SALAD 13

housemade ricotta, basil, balsamic vinegar, extra virgin olive oil & sea salt

POACHED DUCK EGG~ CORN CHOWDER 16

myri sweet corn, lobster, heirloom peppers, chanterelles, brown butter & delfino cilantro

OCTOPUS A LA PLANCHA 17

white bean & almond puree, blistered shishito peppers, greek labne & togarashi oil

PAN SEARED HUDSON VALLEY FOIE GRAS 19

crispy maitake, charred sungold tomatoes, fairytale eggplant puree, tahini & baby bush basil

ROASTED BONE MARROW 12

slow-cooked beef, candied pumpnickel, parsley & warm sherry vinaigrette

ENTRÉES

PAN SEARED GEORGES BANK SEA SCALLOPS 33

caramalized onion consommé, caper oil, fresh sautéed edamame, nori & fried yukon gold potatoes

MONTAUK, NY STRIPED BASS A LA PLANCHA 34

baby zucchini, squash blossoms, bass chicharrone & thyme

POINT JUDITH, RI LOBSTER 29

creamy coconut risotto, spiced melted carrot butter, blackened lemon & pea shoots

PAN ROAST IMPERIAL WAGYU SIRLOIN STEAK 35

whipped garlic potatoes, caper-shallot relish, beef jus & parsley

ROAST PORK* 29

scallion spatzle, candied honey cashews, ginger & cocoa nibs with fresh ginger-pilsner sauce

BLACK GARLIC PAPPARDELLE 13/25

shaved "ratatouille": eggplant, zucchini, summer squash with mascarpone & hazelnuts

*We butcher our own meats, each day may offer a different cut(s).

CHEFS MARKET MENU

POACHED RAZOR CLAM

charred corn, lemon, basil

CURED FOIE GRAS TERRINE

plum, champagne vinegar wild rice, borage

CHARRED SQUID

lily bulb, black sesame, aji dulce peppers, nasturtiums

POACHED WILD SALMON

beet purée, soft poached egg yolk, cucumber noodles, lardons & white soy ponzu

CRISPY PORK BELLY

husk cherries, wild carrot, cumin & heirloom peppers

WATERMELON SORBET

almond, honey, mint

CHOCOLATE ANGEL FOOD CAKE

strawberries, champagne foam, cava-rose sorbet

75

SIDES 8

Duck Fat Frites Roasted Potatoes
Simple Greens Glazed Wild Mushrooms

FROM THE ROTISSERIE

WHOLE LA BELLE ROUGE POUSSIN

succotash with market beans, pickled ramps, house made ricotta, corn aioli, roasted walnuts & natural jus
28

CRESCENT FARMS, LONG ISLAND DUCK (FOR 2)

concord grape sauce, curry, wilted mustard greens, pistachio polenta batons & mint
67

Executive Chef
Roxanne Spruance

Pastry Chef
Sarah Sutherland

