

# Crown

## Raw

EAST & WEST COAST OYSTERS..... 19.00 <i>champagne mignonette, (HALF DOZEN) celery, black pepper</i>	CAVIAR SERVICE..... 110.00 <i>California Golden Osetra 30g California Estate 30g .....85.00 buckwheat blini, traditional garnish</i>	TASMANIAN TROUT TARTARE..... 21.00 <i>cucumber, caper berry remoulade, pumpernickel crostini</i>
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## Appetizers

WHITE TUNA NIÇOISE..... 21.00 <i>butter lettuce, haricot verts, olives, butterball potatoes</i>	HUDSON VALLEY FOIE GRAS TERRINE..... 23.00 <i>black mission figs, mizuna, 50 yr balsamic</i>
WILD MUSHROOM SALAD..... 22.00 <i>chestnuts, arugula, sweet onion puree, aged goat cheese</i>	CHILLED SEAFOOD SALAD..... 21.00 <i>baby octopus, razor clams, ruby red shrimp, diver scallops calabrian chili, lemon, mint</i>
GRASS-FED BEEF CRUDO..... 25.00 <i>arugula, parmigiano reggiano, truffle vinaigrette</i>	GARDEN LETTUCES AND HERBS..... 14.00 <i>japanese cucumbers, french breakfast radish, honey crisp apple, acetorium barolo vinegar</i>
AUTUMN SQUASH SOUP..... 17.00 <i>sweet onion custard, golden raisins, madras curry emulsion</i>	

## Pasta

BEEF SHORTRIB TORTELLINI..... 28.00 <i>thyme, parmigiano reggiano, red wine brodo</i>	SILK HANKERCHIEF PASTA..... 26.00 <i>white bolognese, hazelnuts, black winter truffle</i>
HOUSEMADE PENNE..... 24.00 <i>black trumpet mushrooms, smoked bacon, farm egg, pecorino romano</i>	

## Entrée

ORGANIC CHICKEN..... 27.00 <i>fingerling boulangère, bacon, savoy cabbage</i>	NANTUCKET BAY SCALLOPS..... 38.00 <i>salsify, potato confit, fresh laurel nage</i>
PENNSYLVANIA RACK OF LAMB..... 46.00 <i>rainbow swiss card, chanterelles, horseradish ruby port bordelaise</i>	LOUP DE MER..... 34.00 <i>artichokes a la grecque, chervil, castelvetro olives</i>
SIRLOIN OF MILK-FED VEAL..... 37.00 <i>spring onions, speck, rapini, madeira 'au poivre</i>	CHATHAM BAY COD..... 36.00 <i>razor clams, chorizo, piquillo peppers, bouillabaisse broth</i>

## Prime Dry-Aged Beef

*Served with shallot marmalade, horseradish lardo, béarnaise*

*25 DAY BONE-IN TENDERLOIN..... 65.00
28 DAY DELMONICO SIRLOIN..... 55.00
35 DAY DRY CÔTE DE BOEUF (FOR TWO)..... 125.00

## À la Carte

ROASTED & BRAISED MUSCOVY DUCK (FOR TWO) 97.00 <i>shiitake, pomegranate, walnut, pumpkin, winter spice</i>
ROASTED EUROPEAN TURBOT..... 46.00 <i>celery hearts, fingerling potatoes, capers, sauce vert</i>

## Sides

SALT BAKED FINGERLING POTATO, PARSLEY..... 10.00	STEAMED SPINACH, GARLIC, BABY SHITAKE..... 11.00
SUNCHOKE AND GALA APPLE PUREE ..... 9.00	BRUSSELS SPROUTS, SMOKED BACON, PECORINO..... 12.00

CHEFS JOHN DELUCIE, JASON HALL & TED ROZZI

Please note a 20% gratuity will be added to tables of six guests and more.