

Please enjoy some of the great ingredients grown, raised and caught by our friends that share our commitment to serving great food.

We feature their bounty on this evening's menu.

Oak Grove Plantations
Kernan Farms
Phillips Farms
Sheldon Farms
Migliorelli Farm
Paffenroth Gardens
Mountain Sweet Berry
Russ (The Ramp Man)
Red Jacket Orchards
Satur Farms
Bloominghill Farm
Berried Treasure
Dealaman Farm
Benton's Country Ham
Anson Mills
Trickling Springs Creamery
Millport Dairy
Churutabis Farm

First Courses

shellfish

Raw

BLUE POINT OYSTER (NY) 3.
NAKED COWBOY OYSTER (NY) 3.
SALT POND OYSTER (RI) 3.
FANNY BAY OYSTER (BC) 3.
HAMA HAMA OYSTER (WA) 3.

fish

Raw & Marinated

OCTOPUS 18.
HAMACHI 18.
BIGEYE TUNA 18.

meat

Charcuterie

WAGYU CARPACCIO 25.
PORK TROTTER 18.
SUCKLING PIG BALLOTINE 15.

Roasted

QUAIL 14.
SWEETBREADS 18.
CRISPY BACON 15.

pasta

SWEET PEA & MINT AGNOLOTTI 14.
RICOTTA CAVATELLI
& GUANCIALE 16.
PORK RAVIOLI
& STEEN'S CANE SYRUP 13.

salads

ARTICHOKE 18.
MIXED LETTUCES 10.
BEETS & TARRAGON 13.
ARUGULA & LEMON 12.
BUTTER LETTUCE
& SIX-MINUTE EGG 13.

Main Courses

fish & shellfish

Roasted

MONKFISH 29.
DAYBOAT DIVER SCALLOPS 30.
KING SALMON 34.
SOFT-SHELL CRAB 29.
LOUP DE MER 29.

Braised

DAYBOAT HALIBUT 34.

meat

Roasted

CHICKEN 29.
GUINEA HEN 36.
30-DAY DRY-AGED SIRLOIN 50.

Braised

PORK SHANK 38.
BEEF SHORT RIB 36.

for two

ROASTED & BRAISED
SUCKLING PIG 82.
30-DAY DRY-AGED
CÔTE DE BOEUF 125.

Side Dishes

vegetables

Roasted

SHISHITO PEPPERS 11.
CIPPOLINI ONIONS 10.
ASPARAGUS 13.
TOKYO TURNIPS 10.
BABY CARROTS 12.

Sautéed

SWISS CHARD 9.
SPINACH 9.
BROCCOLI RABE 9.
FAVA BEANS 14.

mushrooms

Roasted

OYSTER 12.
BABY SHIITAKE 12.
TROMPETTE ROYALE 12.
HEN OF THE WOODS 15.

potatoes

FINGERLING 9.
PURÉE 9.
GRATIN 11.
GNOCCHI 10.

grains

POLENTA 11.
FAVA BEAN & BACON RISOTTO 14.

Tasting Menu

HAMACHI
YUZU, SEA BEANS & CHANTERELLES

SWEET PEA SOUP
PEEKYTOE CRAB & ALEPPO PEPPER

KING SALMON
CHICKPEAS & SPRING GARLIC

GUINEA HEN
MORELS & FAVA BEANS

LAMB LOIN
FARRO, STINGING NETTLES
& FIDDLEHEAD FERNS

VANILLA BEAN PANNA COTTA
HIBISCUS & PISTACHIO SORBET

CHOCOLATE-HAZELNUT TRIFLE
BANANAS & LONG PEPPER ICE CREAM

110.

We will gladly pair wines with each course for an additional 75. per person.

We kindly request the participation of the entire table for the Tasting Menu.

Chef Tom Colicchio
Executive Chef James Tracey
Friday, May 27, 2011
Please inquire about Private Dining.