

*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.