

'Our September Menu'

DAVID C. FELTON, EXECUTIVE CHEF

FIRST

half dozen chilled Virginia littleneck clams on the half shell with cocktail sauce	\$11
yellowfin tuna crudo, white gazpacho, grape salad & Arbequina oil	\$15
Australian 'Kobe' tartare, two hour yolk, capers, truffle vinaigrette & brioche	\$16
house-smoked pastrami salmon, Thousand Island, arugula & rye	\$16
* half dozen chilled Chef's select oysters on the half shell	\$20

SECOND

arugula, basil, mango, Serrano ham, Marcona almonds & smoked blue cheese	\$11
* Pluckemin salad; Three Meadows Farm lettuces, seasonal garnishes & dressing	\$11
hearts of palm, grapefruit, avocado, peanuts, mâche & coriander (<i>add lobster \$11</i>)	\$12
New Jersey tomato salad, red onion, croutons & aged balsamic	\$14
golden beet soup, beef dumpling, green apple & crispy cabbage	\$14
young rabbit risotto, tomato sauce, ricotta & horseradish	\$14
bacon wrapped local quail, <i>Ras el hanout</i> hibiscus syrup & scallion	\$16
grilled octopus salad, grapefruit, tabasco & Hawaiian pink salt	\$17
Barnegat Light scallops, fresh bacon, pickled pineapple & guajillo	\$18
Hudson Valley foie gras, strawberry-paprika jam, aged balsamic & brioche	\$24

THIRD

roasted Tasmanian salmon, ratatouille, corn polenta & maitake	\$20/\$29
rice crusted soft shell crab with lobster-carrot curry broth, tapioca & ginger	\$18/\$32
black olive marinated Alaskan halibut, cauliflower, eggplant & oyster	\$22/\$33
local swordfish, chorizo, saffron mussel broth, garlic smashed potatoes	\$23/\$34
American red snapper, potato crust, golden gazpacho, pumpkin seeds	\$24/\$36
Maine lobster, hand rolled pasta, butternut squash & petit choux	\$24/\$38

FOURTH

roasted local chicken, fricassee of garden vegetables, chanterelles & parsley purée	\$29
Long Island duck breast, sweet potato, Tuscan kale, sour cherries & orange	\$34
pasture raised veal loin, fregola sarda, dates, asparagus & Toma cheese	\$22/\$35
Broken Arrow Axis venison, red beets, swiss chard, & local blackberry	\$23/\$36
Niman Ranch "eye of rib", <i>wattleseed</i> Vidalia jam, beta carrots & tarragon sauce	\$26/\$38
roasted Spring lamb, pistachio, cranberry beans, Merguez & green olive-honey	\$26/\$38
14oz Black Angus N.Y. strip, peanut potatoes & Merlot reduction	\$39

20% service charge will be added to parties of 8 or more