

'Our March Menu'

FIRST

half dozen chilled Virginia littleneck clams on the half shell with cocktail sauce	\$12
* Pluckemin salad; Three Meadows Farm lettuces, seasonal garnishes & dressing	\$14
salad of fennel, organic radish & Rupert's arugula	\$14
octopus carpaccio, organic mesclun, tomato confit & parmesan	\$15
tuna & hamachi tartare, american caviar, aged soy, sprouts & Valderrama olive oil	\$16
yellowtail sashimi, parsley juice, sepia, coriander, green apple & mustard	\$16
* half dozen chilled Chef's select oysters on the half shell	\$20

SECOND

sunchoke soup, foie gras mousse, sot-l'y-laisse & hazelnut	\$12
organic risotto, roasted meyer lemon, crackling, cockles & squid	\$14
roasted day boat sea scallops, piquillo peppers, oxtail, lemon & parsley pesto	\$16
spinach cannelloni, herbs, ricotta, Rupert's mesclun & artichokes	\$16
potato gnocchi, Parmetier broth, black truffles & parmesan	\$17
roasted foie gras, beet, trinidad peppers & chocolate crumble	\$25

THIRD

Chatham cod, organic mushrooms, new onions & thai flavors	\$20/\$32
Loch Duart salmon confit, mussels, walnuts & roasted broccoli	\$21/\$33
black bass, cauliflower variations, vadouvan flavors, pine nuts & coriander	\$22/\$34
butter poached lobster, salsify, preserved tomato, spinach & black truffle	\$25/\$39

FOURTH

Griggstown chicken, Anson Mills grits, chestnut, mushrooms & homemade bacon	\$30
suckling pig "porchetta style", carrot, fennel, artichokes & preserved lemon pesto	\$34
grilled short rib, roasted foie gras, praline, endive & Rupert's sprouts	\$38
Broken Arrow Ranch venison, cabbage, black trumpet marmalade & poivrade sauce	\$25/\$39

PLUCKY CLASSICS

Margarita pizzette, fresh mozzarella & basil pesto	\$12
English fish & chips with malted vinegar	\$15
jumbo lump crab cake, broccoli tempura & orange-chili sauce	\$16
P.I. grilled sirloin burger, house made pickles...	
with or w/out cheese - comte, farmhouse cheddar or rustic bleu	\$16

20% service charge will be added to parties of 6 or more