

'Our Sunday Supper Menu'

Appetizers

local corn & summer wheat ale soup, seafood sausage & Mexican corn truffle	\$14
American 'Kobe' carpaccio, two hour yolk, violet mustard & petite herbs	\$14
young rabbit risotto, tomato sauce, ricotta & horseradish	\$14
yellowfin tuna crudo, cantaloupe melon juice, pistachio & breakfast radish	\$15
bacon wrapped local quail, Ras el hanout, hibiscus syrup & garlic scapes	\$16
house-smoked pastrami salmon, Thousand Island, arugula & rye	\$16
grilled octopus salad, grapefruit, tabasco & Hawaiian pink salt	\$17
Barneгат Light scallops, fresh bacon, pickled pineapple & guajillo	\$18
Hudson Valley foie gras, strawberry-paprika jam, aged balsamic & brioche	\$24

SALADS

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 \$9</i>)	\$12

ENTRÉES

roasted local chicken, fricassee of garden vegetables, chanterelles & parsley	\$29
sautéed skate wing, pasta fagioli & olive- frisée salad	\$19/\$27
roasted Tasmanian salmon, ratatouille, corn polenta & maitake	\$20/\$29
pistachio-Serrano basted halibut, brandade, gold rush beans, romesco & sorrel	\$21/\$33
local swordfish, chorizo, saffron mussel broth, garlic smashed potatoes	\$23/\$34
American red snapper, potato crust, golden gazpacho, pumpkin seeds	\$24/\$36
Long Island duck breast, sweet potato, Tuscan kale, sour cherries & orange	\$34
Broken Arrow Axis venison, popcorn, spiced tamarind, basil & green beans	\$23/\$36
Black Angus rib-eye, wattleseed-Vidalia jam, beta carrots & tarragon sauce	\$26/\$38
roasted Spring lamb, green falafel, sweet corn, brown butter yogurt & natural jus	\$26/\$38
28 day dry-aged Niman Ranch strip steak, peanut potatoes & merlot reduction	\$46

DAVID C. FELTON, EXECUTIVE CHEF

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

JULY 6TH, 2008