

Appetizers

Beet Salad <i>Orange Perfumed Feta Cheese, Organic Grapes, Sicilian Pistachios</i>	11.50
Lobster Salad <i>Julienne Vegetables, Mango and Tahitian Vanilla Sauce</i>	16.50
Classic Shrimp Cocktail	16.50
Samples of The Sea <i>Maine Lobster, Oysters, Alaskan King Crab Leg, Shrimp, Colossal Crabmeat</i>	18.50
Charcuterie Platter <i>Torchon of Foie Gras, Bresaola Wagyu, Serrano Ham, Country Paté</i>	15.50
Ravioli of Duck and Rabbit <i>Sautéed Foie Gras, Wild Mushrooms and Black Truffle Sauce</i>	16.50
Fishers Island Oysters on the Half Shell <i>Asian Cucumber Mignonette</i>	16.50
Salmon Crudo Tasting <i>Wild King Salmon Gravlox and Salmon Tartare, Compressed Melon, Lemon Oil</i>	15.50
Ahi Tuna Tartare <i>Fresh Herbs, Fleur de Sel and Wasabi Snow</i>	14.00

Soups

Creamless Soup of Wild Mushrooms	8.50
Pleasantdale Farms' Jarrahdale Squash Soup <i>Apples and Cinnamon Glacage</i>	8.00

Salads

Baby Arugula <i>Black Mission Figs, Red Onions, Parmigiano Reggiano, White Balsamic Vinaigrette</i>	11.50
Frisée Salad <i>Anjou Pears, Walnuts and Roquefort</i>	9.50
White and Green Asparagus Salad <i>Shaved Fennel and Orange</i>	10.50

Entrées

Maine Salmon <i>Cauliflower Purée, Grilled Artichokes, Sorrel Sauce</i>	31.50
Chatham Cod <i>Chowder Style, Corn, Diced Potatoes, Wild Mushrooms, Cockles</i>	29.50
Diver Scallops <i>Squid Ink Linguine, Lobster Sauce and Parmigiano Reggiano Froth</i>	34.50
Branzini <i>Melted Leeks, Wild Mushrooms, Piquillo Pepper Sauce</i>	29.50
Striped Bass <i>Braised Napa Cabbage, Applewood Smoked Bacon, Beurre Vin Rouge</i>	31.50
Griggstown Chicken <i>Pleasantdale Farm Squash and Apples, Creamy Mashed Potatoes, Thyme Jus</i>	28.00
Colorado Lamb Shank <i>Cassoulet Style, Diced Carrots, Merguez Sauce</i>	35.50
Filet Mignon <i>Wild Mushrooms, Roasted Shallots, Celery Root Pure, Pinot Noir Reduction</i>	39.50
Veal Osso Buco <i>Saffron Risotto, Roasted Baby Beets, Natural Jus</i>	37.50
28 Day Dry Aged Certified Black Angus Sirloin <i>Haricots Vert, Baby Carrots, Fingerling Potatoes, Cabernet Sauvignon Reduction</i>	42.50
Vegetarian Dish <i>Root Vegetables, Stuffed Piquillo Peppers, Pleasantdale Farm Vegetables, Fresh Herbs</i>	22.50

Executive Chef Mitchell Altholz

The Chef's seasonal herbs and vegetables are grown
at our Pleasantdale Farm and Greenhouse.