



APPETIZERS

MESCLUN SALAD

BABY GREENS, PECANS, DRIED CRANBERRIES, RED ONIONS
MAYTAG BLUE CHEESE, PORT WINE VINAIGRETTE

11-

SPICY & CRUNCHY TUNA TARTARE

SPICY CHILI SAUCE, CUCUMBER, RADISH, SEAWEED SALAD, SOURDOUGH TOAST

15-

PAN SEARED DIVER SEA SCALLOP

CONFIT PORK BELLY, CUCUMBER SALAD, LEMON CONFIT

16-

BEET SALAD

GOAT CHEESE, GRAPE TOMATOES, STRING BEANS, POTATOES
MARJORAM, BALSAMIC VINAIGRETTE

12-

STEAMED PRINCE EDWARD ISLAND MUSSELS

GARLIC, SHALLOTS, WHITE WINE, POMMES FRITES, GARLIC AIOLI

11-

PAN SEARED HUDSON VALLEY FOIE GRAS

CHEF'S DAILY PREPARATION

23-

PUMPKIN RAVIOLI

CAULIFLOWER, CHESTNUTS, BALSAMIC BROWN BUTTER

12-

COUNTRY DUCK TERRINE

LENTILS, CELERY ROOT REMOULADE, GHERKINS, GRAIN MUSTARD

\$13-

FLAT BREAD PIZZA

MOZZARELLA & FETA CHEESE, SPINACH, TOMATOES, BROCCOLI, BLACK OLIVES

\$12-

SMALL PLATES

SHRIMP POT STICKERS

PEANUT SAUCE, SCALLIONS

\$9

GRILLED LAMB CHOPS

ALMOND CRUSTED BRIE, FIGS, MESCLUN

\$15

WILD BOAR SAUSAGE

FENNEL SALAD, PICKLED BEETS

\$10

GRILLED OCTOPUS

PEPPERS, TOMATOES, CAPERS

RED ONION, OREGANO

\$12

BARBEQUED BABY BACK RIBS

CREAMY COLE SLAW

JALAPEÑO POPPER

\$12

TRUFFLED POTATO GNOCCHI

TRUFFLE OIL, MUSHROOMS, PINE NUTS

\$13

FRIED CAULIFLOWER

WASABI AIOLI

\$8

GARLIC SHRIMP

PEPPERS, CAPERS, ROASTED TOMATOES

\$10

**YOUR PLACE OR OURS... CATERING FOR ALL OCCASIONS
GIFT CERTIFICATES AVAILABLE**



MAIN COURSES

POMEGRANATE GLAZED LONG ISLAND DUCK

FRIED RICE, PEANUTS, SHIITAKE MUSHROOMS, BABY TURNIPS
DUCK STRUDEL WITH SAVOY CABBAGE & CARROTS, CRANBERRIES
29-

HERB CRUSTED RACK OF LAMB

HERBED GNOCCHI, BABY VEGETABLES, BLACK TRUMPET MUSHROOMS
PINE NUT-ROSEMARY GREMOLATA
39-

ROASTED ORGANIC FREE RANGE CHICKEN

BROCCOLI & CHEDDAR SPAETZLE MACARONI-N-CHEESE
BABY BROCCOLI, ROASTED GARLIC
23-

PISTACHIO CRUSTED DAY BOAT HALIBUT

CREAMY POLENTA, ASPARAGUS, CHANTERELLE MUSHROOMS
PEAS, LEMON BEURRE BLANC
33-

SAUTÉED BROOK TROUT

FINGERLING POTATOES, BEETS, HAZELNUTS
HORSERADISH BROWN BUTTER
28-

PAN SEARED CODFISH

CELERY ROOT & MELTED ONION GRATIN, PEPPERONATA SALAD, ARTICHOKE
ROMESCO SAUCE
32-

PAN ROASTED MONKFISH

FARRO & BLACK RICE PILAF, ROASTED AUTUMN SQUASH, SUNFLOWER SEEDS
MAPLE GLAZED ENDIVE, GREEN GARLIC SAUCE
31-

STEAKHOUSE MENU

16 OZ NEW YORK STRIP STEAK \$39-
14 OZ RIBEYE STEAK \$36-

ALL STEAKS SERVED WITH A CHOICE OF 2 SIDES

CREAMY POLENTA SAUTÉED STRING BEANS
FRENCH FRIES YUKON GOLD POTATO HASH
SOURDOUGH ONION RINGS SAUTÉED BABY BROCCOLI
SWEET POTATO PUREE AUTUMN VEGETABLE RAGOUT
BROCCOLI & CHEDDAR MACARONI-N-CHEESE

7 COURSE CHEF'S TASTING MENU \$84 PER PERSON
(ENTIRE TABLE ONLY)

MONDAY THROUGH THURSDAY
FOR AN ADDITIONAL \$11, CHOOSE A FIRST COURSE AND DESSERT

MAIN COURSE SHARING CHARGE \$10

MITCHELL SUDOCK-CHEF/OWNER

FALL 2009