

First Course

fish & shellfish

Raw & Marinated

COROMANDEL OYSTER (NZ) 3.
KUMAMOTO OYSTER (CA) 3.
KUSSHI OYSTER (WA) 3.
MALPEQUE OYSTER (PEI) 3

meat

Roasted

QUAIL & WILD BLUEBERRY 16.
VEAL SWEETBREADS 18.

salads

MIXED BABY LETTUCES
& RADISHES 10.
WILD ARUGULA & PARMESAN 12.
MÂCHE, PLUOTS & HAZELNUT 14.
DANDELION GREENS
& WHITE ANCHOVY 12.
BABY BEET & GORGONZOLA 14.
HEIRLOOM TOMATO
& AGED BALSAMIC 16.

Main Courses

fish & shellfish

Roasted

JOHN DORY
& ESPELETTE 26.
ALASKAN HALIBUT
& CHORIZO 20.
BARRAMUNDI
& FRESH CHICKPEA 22.
DIVER SEA SCALLOPS 24.

meat

Roasted

QUAIL & WILD BLUEBERRY 31.
FARM CHICKEN 27.
BERKSHIRE PORK 24.
SKIRT STEAK 32.

Braised

BEEF SHORT RIB 32.

salads

CRAFT COBB SALAD 22.
SIRLOIN, GORGONZOLA & ARUGULA 23.

sandwich

BEEF SHORT RIB & GRUYÈRE 16.

for the table

35 DAY DRY-AGED SIRLOIN 22 OZ. 54.

Side Dishes

vegetables

Roasted

ASPARAGUS 11.
BABY CARROTS 10.
MARKET ONIONS 10.
FLOWERING SQUASH 10.

Braised

SWEET CORN 10.

Sauteed

HARICOTS VERTS 10.

mushrooms

Roasted

OYSTER 12.
SHIITAKE 12.
TRUMPET ROYALE 12.
HEN OF THE WOODS 15.
ASSORTED MUSHROOMS 16.

potatoes & grains

YUKON GOLD PURÉE 9.
ROASTED PEE WEE 10.
ANSON MILLS GRITS
& CHEDDAR 10.

Chef/Owner Tom Colicchio
Chef de Cuisine Anthony Zappola
Friday, September 03, 2010
Private Dining Available