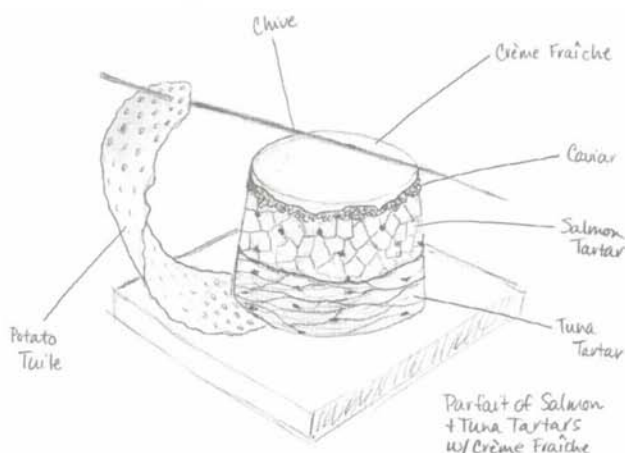


# APPETIZERS

SWEET POTATO SOUP ancho chili marshmallow, tuscan kale "cracker"	15
BURRATA MOZZARELLA arugula, charred tomato, basil tapenade	17
MARKET SALAD goat cheese, walnuts, pear, crisp potato, bacon and "fresh snipped herbs"	16
PEAR TEXTURES pomegranate-cider "bubble", maytag blue cheese, hazelnuts	19
SQUID INK PASTA "FIDEOS" head-on prawn, pimentón aioli	21
PRETZEL CRUSTED CRABCAKE tomato-orange chutney and poppy seed honey	18
CRISP & ANGRY LOBSTER basil and lemon-chili sauce	24
DAVID BURKE PASTRAMI SALMON cream cheese "smear", broken bagel, mustard textures	18
SEA SCALLOPS "BENEDICT" chorizo oil and lobster foam	19
PARFAIT OF BIG EYE TUNA & SALMON TARTARES soy glaze, spicy mayonnaise and crème fraîche (caviar supplement 25)	20



## MAIN DISHES

DOVER SOLE "MEUNIERE" roasted fingerling potato, olives, capers	57
SEA SCALLOPS romanesco cauliflower, roasted garlic- pine nut jam, grapefruit salad	38
GROUPER braised red cabbage, compressed apple, bacon froth	38
THE LOBSTER "STEAK" caramelized endive, sweet potato, vanilla- kumquat butter	46
MONKFISH tokyo turnips, bok choy, beach mushrooms, sake broth	35
HANDMADE CAVATELLI & BRAISED SHORT RIBS wild mushrooms, mushroom chips and truffle mousse	35
CHICKEN DUO rutabaga "sauerkraut", pomegranate brown butter bbq	32
HUDSON VALLEY RABBIT DEGUSTATION date-mustard spread, onion variations	39
PRIME DRY AGED CREEKSTONE FARMS RIBEYE grilled fingerling potato "salad"	48
WILD BOAR SIRLOIN coffee coriander, yukon gold potato gratin, cranberry orange relish	40

Chef's tasting available 5/7/12 courses

### SIDE DISHES 8 EACH

### THREE SIDES 20

SWISS CHARD

ROASTED FINGERLING POTATOES  
garlic and olives

ROASTED BRUSSELS SPROUTS  
bacon & grapes

ROASTED CAULIFLOWER

TATER TOTS  
spicy mayonnaise

BABY CARROTS  
cumin and orange