



FIRST COURSE

Potato-Crusted Cod

Tomato coulis, fennel & sweet garlic confit, pickled ramps 15

Seared Loin of Rabbit

Sweet pea purée, pickled mushrooms, kumquat, rabbit fritter 15

Six Clams on the Long Island Sand

Clam chowder, sea beans, Melba toast 13

Glazed Mozzarella di Bufala

Shaved asparagus, prosciutto croquette, black olives, mint pesto 14

Foie gras du Jour*

Chef's Preparation 24

Four Artisan Cheeses

Toasted raisin bread, fruit compote 17.50

East & West Coast Oysters (6) on the Half Shell 15



MAIN COURSE

Olive-Oil Poached Scottish Salmon

Fingerling potatoes, oyster mushrooms, avocado horseradish cream, pea shoots 29

Pan-Roasted Striped Bass

Leek risotto, salad of grapefruit, fennel, watercress 35

Hoisin-Glazed Painted Hills Farm Beef Fillet*

Oyster mushrooms, citrus-scented turnips, fava bean purée 42

The Duck Mirabelle* 37

Seared Duck Breast: asparagus flan, medley of spring vegetables
Duck Leg Confit: Sunflower-scented Madeleine, snap peas, Treviso, frisée salad, rhubarb

Sweet Pea Agnolotti

Benton ham, brown butter, thumbelina carrots, chervil 26

Slow-Cooked Loin of Veal

Sweet and sour pearl onions, fried artichokes, purple potatoes 35



Chef Guy's Nine Course Grand Tasting \$90

\$145 with Wine Pairing

Any food allergies should be mentioned at this time.
The Grand Tasting is served for the entire table only.



*Consuming raw or uncooked meats and fish may increase your risk of food borne illnesses, especially if you have certain medical conditions.