



Fall 2011 Highlights

Menu and prices subject to change

Appetizers

Warm Island Creek oysters (3) with wakame seaweed butter and ginger oil 9*

Creamy Carnaroli risotto with Atlantic sea urchin and lobster, braised leeks,
native pumpkin and Parmigianno-Reggiano 14

Massachusetts sea scallop crudo with sudachi vinaigrette, grapefruit, fresh mint,
avocado, cilantro, red chili and crunchy celery 10*

Warm salad of native autumn vegetables, herbs and flowers with
vegetable crisps and creamy tarragon vinaigrette 10

Warm soup of native butternut squash with poached apples, Vermont rabbit *boudin blanc*,
goat's milk yogurt, pecans, maple and petite sage 10

Pan seared Hudson Valley foie gras with black mission figs, balsamic,
duck neck confit and caramelized hazelnuts 17

Slow-cooked native farm egg with charred scallion leaves, brown and white beech
mushrooms, sunchoke purée and persimmon provisions pork head cheese 10
