



**Chef's tasting menu available nightly**  
*six courses including cheese and dessert 65.*

---

**Tasting Plates (small plates with intense flavors and garnishes)**

*(Menu is printed daily)*

Farm-raised Japanese hamachi crudo with persimmon, tangerine,  
house-cured lardo and shaved fennel

Warm Quonset Point oysters(3) with wakame seaweed butter, cucumber, sesame and ginger oil

Two-minute ceviche of native razor clam, kalamansi lime, grapefruit, mint and cilantro

Hand-rolled potato gnocchi with bottarga and Pecorino-Romano

Native farm egg at 143.6°, sunchoke, minced truffle and foraged mushrooms

Warm terrine of braised beef oxtail and duck foie gras, native sunchoke and black truffle broth

---

**Appetizers, Winter 2010**

Lightly seared Nantucket bay scallops with smoked pork jowl, glazed butternut squash,  
native sage and brown butter emulsion

Pan seared Hudson Valley foie gras with duck neck confit,  
poached kumquats, hazelnuts and light duck jus

Sweet potato agnolotti with glazed sweet potato, smoked bacon, glazed fennel,  
apple and Brussels sprouts leaves, red wine sauce

Cool salad of Belgium endive with poached pear, Great Hill blue cheese,  
caramelized pecans and *Jambon de Bayone*, toasted fennel seed vinaigrette

Carnaroli risotto with fresh Maine shrimp, glazed celery root and Parmigianno-Reggiano

Warm salad of roasted beets, toasted almonds, green apple, celery leaves,  
naval orange, honey and Banyuls vinegar