



PLATED DINNER

(Page one of two.)

First Course

CHOPPED GREENMARKET SALAD

summer: charred corn, cherry tomatoes, wild radishes, kohlrabi, locust grove cherries, heirloom baby carrots, kirby cucumbers, ricotta salata, sunflower seeds, little gem lettuce
autumn: roasted heirloom root vegetables, delicata squash, snap dragon apples, toasted pumpkin seeds, Hudson Valley fresh goat cheese, baby chicory greens, sage cider vinaigrette

BURRATA SALAD WITH GRILLED CIABATTA

summer: heirloom tomato, balsamic, basil
autumn: roasted delicata squash, sage pesto

BUTTER LETTUCE SALAD

sour cherry vinaigrette, pink peppercorn-crustéd chèvre, toasted rosemary

BITTER GREEN GODDESS

baby chicories, crispy capers, shaved local goat's milk parmesan, green goddess dressing

CLASSIC CAESAR SALAD

torn brioche croutons, garlicky anchovy vinaigrette

SHAVED BRUSSELS SPROUTS AND BABY RED KALE

toasted pine nuts, pecorino, charred meyer lemon dressing, crispy speck

SUMMER: GRILLED STONE FRUITS

AUTUMN: GRILLED LOCAL APPLES

herbed mascarpone, marcona almonds, upland cress, aged moscato vinegar

HEIRLOOM TOMATO AND ROASTED RAINBOW BEETS

marinated summer melon, whipped feta, toasted watermelon seeds

PROVENCAL-STYLE TOMATO TARTE TATIN

sheep's milk ricotta fresca, 25-year aged sherry vinegar, wild thyme honey, baby lettuces

CHICKEN LIVER AND FOIE GRAS MOUSSE JAR

Lillet gele, baby greens, poached pears, mini baguette

SMOKED STEELHEAD RILETTE JAR

trout roe crème fraîche, pickled apple, baby greens, dill mustard vinaigrette, mini baguette



PLATED DINNER

(Page two of two.)

Main Course

(REGULAR / VEGETARIAN)

GRILLED MONTAUK SWORDFISH / CAULIFLOWER STEAK

conserved (fresh in summer) cherry tomato puttanesca sauce, baby potatoes

SLOW ROASTED HALIBUT / CAULIFLOWER STEAK

saffron aioli, breadcrumbs, summer corn puree, crispy marble potatoes,
heirloom baby zucchini, cherry tomatoes, torn mint, basil

PAN SEARED WILD SALMON / CAULIFLOWER STEAK

braised leeks, fingerling potatoes, cherry tomatoes, charred corn, mint-pistachio pesto

PAN SEARED GRASS-FED BEEF TENDERLOIN OR RIBEYE /

GRILLED PORCINI POLENTA

American wagyu.

oyster mushroom veloute, shaved brussels sprouts, roasted
mushrooms, sunchokes, thyme demi

BRAISED BEEF SHORT RIBS / LENTIL WALNUT CAKE

balsamic roasted onions, arugula pesto, red wine jus, mustard seed crème fraîche

GRILLED PORK PORTERHOUSE CHOP / LENTIL WALNUT CAKE

fresh plum mostarda, bacon-braised cipollini onion, wilted ruby chard

CRISPY ROASTED LOCAL CHICKEN BREAST / LENTIL WALNUT CAKE

crispy confit garlic, thyme-white wine jus, smoked mushrooms, celery root-potato puree

HANDMADE CANNELLONI

summer vegetable: charred corn, mushroom, ricotta, thyme, truffle parmigiano broth

autumn vegetable: butternut squash, mascarpone, hazelnuts, sage brown butter

meat: braised lamb bolognese, tomato rosemary sugo, sheep's milk fontina fonduta