

entrées

PAN-SEARED FRENCH TURBOT

semolina gnocchi, artichokes, english peas, mussel nage
forty-seven

SAUTÉED ALASKAN HALIBUT

pea shoots, parsnips, roasted apples, marcona almonds, verjus sauce
forty-three

MAINE DIVER SEA SCALLOPS

spinach risotto, chanterelle mushrooms, port-truffle sauce
forty-five

SAUTÉED HUDSON VALLEY FARMS DUCK BREAST

duck confit, basil-fingerling potato purée, bing cherries
forty-five

GRILLED TENDERLOIN OF BRANDT NATURAL BEEF

ragoût of short ribs, swiss chard and baby carrots, pommes purée, bordelaise sauce
forty-nine

SUPERIOR FARMS LAMB CHOP AND LOIN ROULADE

melted tomato ratatouille, tarbais white beans, tuscan cabbage, lamb jus
fifty-three