

## APPETIZERS

### Mixed Greens and Baby Lettuces

Spring Vegetables, Fine Herbs and Champagne Vinaigrette 17.

### Spring Pea Salad

Pea Greens, Heirloom Radish, Green Almonds, Rhubarb  
Ricotta Salata and Preserved Lemon Vinaigrette 18.

### Hamachi

Wild Maine Sea Urchin, Lime, Celery, Cilantro and Ginger\* 24.

### Oysters

Ramp Mignonette | Rhubarb Chutney | Rockefeller 19.



### Foie Gras and Duck Confit Terrine

Strawberries, Rhubarb, Sicilian Pistachio and Brioche 26.

### Veal Sweetbread

Porcini, Morels, Ramps and Black Garlic Sauce 23.

### White Asparagus "Cacio e Pepe"

Grape Hallow Farm Egg and Pecorino 25.

### Peekytoe Crab Lasagnette

Fava Beans, Ramps, Fine Herbs and Vermouth 23/31.

### Sheep's Milk Ricotta Agnolotti

Spring Peas, Mint and Preserved Lemon 19/29.

### Mushroom Consommé

Short Rib Ravioli, Black Garlic, Heirloom Radish  
Wild Mushrooms and Truffles 22/30.

Tom Colicchio, *Chef/Owner*  
Carlos Benedicto, *Executive Chef*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

## ENTRÉES

### Wild Salmon a la Oscar

Asparagus, Snow Peas, Fava Leaves, Peekytoe Crab and Hollandaise 39.

### Halibut

Artichoke, Fava Beans, Heirloom Carrots  
Manila Clams and Nasturtium Leaves 35.

### Maine Lobster

Chanterelle, Fava Beans, Spring Garlic and Tarragon 21/40.

### Diver Scallops

Pork Belly, Honey-Glazed Turnips  
Calabrian Chili and Bacon Vinaigrette 36.

### Grilled Berkshire Pork Rack

Fava Bean Salad, Grilled Spring Onions, Hazelnut and Chilis 38.

### Chicken Fricassée

Asparagus, Morels, Spring Garlic, Ramps and Tarragon 32.

### Rabbit Schnitzel

Green Chickpeas, Chanterelle, Sicilian Pistachio  
Preserved Lemon and Garlic Confit 40.

### Niman Ranch Hanger Steak Diane

Wild Mushroom, Potato Torte, Creamed Spinach  
Ramps and Heirloom Carrots 39.

### Snake River Farm Dry-Aged Sirloin and Bone Marrow

Grilled Asparagus, Maitake Mushrooms  
Fingerling Potatoes and Sauce Perigord 55.

### Lamb Wellington

Fava Beans, Cranberry Beans, Swiss Chard  
Preserved Lemons, Mint and Olives 45.

## SIDES

Market Greens 9.

Wild Mushrooms 12.

Grilled Asparagus 10.

Fingerling Potatoes 9.

TEMPLE  
COURT

**DINNER**

TEMPLE  
COURT

**DINNER**