

APPETIZERS

Mixed Greens and Baby Lettuces

Summer Vegetables, Fine Herbs and Champagne Vinaigrette 17.

Buffalo's Milk Burrata

Tomatoes, Basil Pesto, Balsamic
Grilled Country Bread 17.

Hamachi

Gazpacho, Chilis, Cucumber and Basil 24.



Smoked Pork Terrine

Cherries, Citrus Mostarda and Grilled Country Bread 21.

Grape Hallow Farm Egg

Ratatouille, Basil and Parmesan 21.

Roasted Spanish Octopus

Tomatoes, Summer Melon, Cucumber and Olives 24.

Wild Shrimp Lasagnette

Heirloom Tomato, Bottarga and Tarragon 23/31.

Eggplant Agnolotti

Capers, Tomato, Raisins and Pine Nuts 19/29.

Maine Lobster Thermidor

Chanterelle, Corn and Tarragon 21/40.

Tom Colicchio, *Chef/Owner*
Bryan Hunt, *Director of Culinary Operations*

ENTRÉES

Steamed Red Snapper

Heirloom Squash, Saffron and Mussels 39.

Roasted Atlantic Cod

Pole Beans, Cranberry Beans, White Anchovies and Olive Tapenade 35.

Diver Scallops and Pork Belly

Corn, Radish, Green Tomato and Bacon-Chili Vinaigrette 36.



Spice Roasted Rohan Duck Breast

Stone Fruit, Fennel and Radish 34.

Roasted Chicken

Corn, Marinated Mushrooms, Leeks, Black Garlic and Sherry Sauce 31.

Grilled Berkshire Pork Chop

Eggplant, Heirloom Peppers, Harissa and Preserved Lemon 38.

Niman Ranch Hanger Steak

Tomatoes, Cucumber, New Potatoes and Sauce Choron 39.

Smoked Short Ribs


Peppers, Pearl Onions, Szechuan Peppercorn
Broccoli Pesto 45.

SIDES


Roasted Mushrooms 12.
Blistered Shishito Peppers 9.

Sautéed Broccoli Rabe 9.
Braised Romano Beans 10.

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



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