



Fall 2011

- MEDITERRANEAN MUSSELS/*Italian Sausage, Tomato-Piquillo Pepper Broth, Pistou, Charred Ciabatta*
16
- ◆PAN SEARED FOIE GRAS/*Braised Short Rib, Onion Consommé, Fresh Horseradish, Gruyère, Charred Bread*
26
- ◆BRAISED RABBIT RISOTTO/*Carnaroli Rice, Elephant Garlic Puree, Confit Tomato, Parmesan, Grand Marnier*
20
- ◆ROASTED SCALLOP/*Corn Chowder, Bay Scallops, Trotters, Bacon, Chive, Roasted Red Pepper Sambuca Mousse*
18
- ◆BUTTER BRAISED LOBSTER B.L.T./*Smoked House Bacon, Spinach Ravioli, Confit Tomato Vinaigrette*
22
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- TUNA CRUDO/*Caponata, Preserved Lemon, La Quercia Prosciutto, Pine Nuts, Truffled Kalamata Vinaigrette*
10
- KUSSHI OYSTERS & HAMACHI TATAKI/*Uni, Soy Jalapeño Mignonette, Cucumber, Black Sesame, Micro Herbs*
22
- BABY BEET TRIO/*Borscht – Pickled – Roasted, Cured Salmon, Horseradish Crème Fraîche, Chilled Duck Breast*
14
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- HEIRLOOM TOMATO/*Buffalo Mozzarella, Basil Nage, Watercress, 25 Year Old Balsamic Vinegar*
12
- ORGANIC GREEN SALAD/*St. Pete's Blue Cheese, Spiced Caramel Popcorn, Pear, Aged Balsamic Vinaigrette*
8
- BABY ARUGULA SALAD/*Figs, Ricotta, Candied Pecans, Golden Raisins, Pear, Champagne Fig Vinaigrette*
10
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- ◆BOUILLABAISSE/*Lobster, Scallop, Mussels, Crab, Elephant Garlic, Fennel, Crushed Potato, Saffron Herb Broth*
28
- ◆PAN -FRIED MACKEREL/*Baby Turnip & Carrot Puree, Roasted Baby Shiitake Mushrooms, Jalapeño-Lime Vinaigrette*
24
- STRIPED BASS/*Dungeness Crab, Spaghetti Squash, Roasted Tomato Velouté, House Smoked Bacon, Uni Beurre Blanc*
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- ◆HANGER STEAK AU POIVRE/*Roasted Fingerling Potato, Haricot Vert, Shallot, Cabernet Reduction*
26
- ◆CHAR GRILLED NILGAI ANTELOPE/*Roasted Beet Risotto, Wild Mushroom Ragout, Basil Watercress Nage*
29
- ◆DUCK FAT-POACHED WAGYU STRIP LOIN/*Bacon-Potato Dauphinoise, Roasted Chanterelle Salad, Demi Glace*
30
- ◆ORGANIC LAMB CHOP/*Gnocchi, Wild Mushrooms, Kale, Preserved Lemon, Goat Cheese, Mustard Zinfandel Sauce*
25
- ◆CONFIT DUCK LEG/*Truffled Duck Broth, White Runner Beans, Roasted Fall Vegetables, Foie Gras Foyot*
24
- ◆SLOW ROASTED PORK BELLY/*Celery Root Apple Puree, Cider-Braised Vegetables, Calvados Sauce*
23

Vegetarian options available upon request

- ◆*Consumption of raw or undercooked seafood or meat may increase your risk of food-borne illness*
20% gratuity will be added to parties of five or more