

Summer Menu for September 5th, 2008

First Course

SUMMER SALAD
with Radish, Haricots Vert, Tomato
and Red Wine Vinaigrette 11.

SUCRINE LETTUCE
with Marinated White Anchovies,
Croutons and Pickled Shallots 15.

ARTICHOKE SALAD
with Escarole, Parmesan,
and Black Truffle Purée 16.

NEW ZEALAND SNAPPER CRUDO
with Lemon, Red Pepper and Rosemary 13.

FIG SALAD
with Beets, Pine Nuts, Bacon and Mâche 15.

TOMATO TERRINE
with Burrata Cheese, Cucumber
and Balsamic Vinegar 15.

GRILLED OCTOPUS
with Watermelon, Pistachios and Black Olives 16.

FOIE GRAS TORCHON
with Apricots, Frisée, Almonds and Brioche Toast 21.

GRILLED QUAIL
with Farro Salad, Tomato Preserves
and Poached Quail Egg 14.

Tasting Menu

First Course

POACHED LOBSTER
with Tomato Ravioli, Leeks and Orange

Second Course

ROASTED ARCTIC CHAR
with Sweet Corn, Spring Onion and Chanterelle Mushrooms

Third Course

GRILLED WAGYU FLANK STEAK
with Scallions, Shallots and Parsley

Dessert Amuse

WATERMELON
with Basil Syrup and Toasted Pine Nuts

Dessert

NECTARINE RASPBERRY COBBLER
with Vanilla Ice Cream

90.

*We kindly request the participation
of the entire table for the tasting menu.*

Fish

ROASTED COLUMBIA RIVER STURGEON
with Prosciutto, Figs and Fennel 30.

BRAISED WILD STRIPED BASS
with Marinated Peppers, Pearl Onions and Razor Clams 29.

ROASTED SKATE
with Eggplant, Capers and Tomato Confit 32.

Meat

ROASTED DUCK BREAST
with Duck Leg Confit, Peaches, Turnips
and Foie Gras 36.

BRAISED VEAL BREAST
with Sweetbreads, Wax Beans, Carrots
and Hen of the Woods Mushrooms 32.

ROASTED BERKSHIRE PORK LOIN
with Pork Belly, Sausage and Romano Beans 30.

Pasta

ZUCCHINI RAVIOLO
with Tomato, Ricotta and Pine Nuts 26.

ROCK SHRIMP TAGLIATELLE
with Tomato, Garlic and Basil 28.

Sides

Anson Mills Polenta 8.

Gnocchi 10.

Hen of the Woods Mushrooms 11.

Roasted Potato 9.

Main Course

Chef Marco Canora
Chef de Cuisine Jordan Frosolone

BUTTERMILK PANNA COTTA
with Minted Melon 10.

WHITE CHOCOLATE PUDDING
with Cocoa Nibs and Raspberry 11.

PEACH UPSIDE-DOWN CAKE
with Blackberries and Lemon Ice Cream 11.

BAKED CHOCOLATE MOUSSE
with Candied Hazelnut and Coffee Ice Cream 11.

SUMMER SUNDAE
with Sweet Corn Ice Cream, Berry Compote and Whipped Cream 10.

BLUEBERRY PANCAKES
with Maple Ice Cream and Espresso Brittle 11.

ICE CREAM SAMPLER
Vanilla, Coffee and Lemon 10.

SORBET SAMPLER
Blueberry, Cantaloupe and Honeydew 10.

CHEESE PLATE 4.50 per piece
Hoja Santa (goat), Texas
Hudson Valley Camembert (cow & sheep), New York
Gres Des Vosges (cow) France
Caruchon (sheep), France
Don Juan Young Manchego (sheep), Spain
Beecher Flagship Reserve (cow), Washington
Prima Donna (cow), Holland
Cashel Blue (cow), Ireland

La Colombe Torrefaction

Coffee *Corsica Blend* 3.25
Decaffeinated *Monte Carlo Blend* 3.25
Espresso 3.75
Cappuccino 4.50
Honduras *Organic*, (Presspot) 8.00

In Pursuit of Tea

Mint (Greece) 5.25
Scarlet Glow (Africa) 5.50
Hojicha (Japan) 5.25
Jasmine Pearl (China) 5.00
Nantou Oolong (Taiwan) 5.25
Keeman Mao Feng (China) 5.50
Pu-erh Leaf (China) 5.25

Sweet Wines

3 oz. Glass

MEAD
Lurgashall Winery
NV, England
8.

NECTAR
U.W.C.S.
2001, Samos
10.

MONASTRELL
El Remate
Bellum
2004, Yecla
15.

RIESLING BEERenauslese
Trittenheimer Apotheke
Heribert Boch
2006, Mosel-Saar-Ruwer
22.

RIESLING EISWEIN
Eugen Müller
2004, Pfalz
30.

NEIGE
La Face Cachée de la Pomme
2006, Québec
15.

BUAL
Special Reserve "Boston"
Bareito
NV, Maderia
20.

10-YEAR TAWNY
Quinta de Ervmoira
Ramos Pinto
NV, Douro
18.

TINTILLA DE ROTA
Lustau
NV, Jerez
19.

Pastry Chef Jessica Knik