

## First Course

LETTUCES AND VEGETABLES  
Celery, Snap Peas, Radishes, Tokyo Turnips,  
Sunchokes, Red Wine Vinaigrette 12.

ARUGULA, FENNEL,  
AND ANCHOVY SALAD  
Bread Crumbs, Pickled Cipollini Onion 13.

MARINATED MUSHROOM SALAD  
Ricotta, Fines Herbs, Asparagus 14.

FAVA BEAN SALAD  
Spring Onion, Pecorino Toscano, Parsley 14.

RICOTTA SFORMATO  
Charred Ramp Pesto, Asparagus, Morel Mushrooms,  
Fiore Sardo 14.

ROASTED DIVER SCALLOP  
House-Smoked Bacon, Sunchokes, Spinach 15.

BLACK BASS CRUDO  
Roasted Red Pepper, Lemon, Rosemary 13.

STRACCIATELLA SOUP  
Spring Vegetables, Easter Broth, Parmesan 12.

GRILLED QUAIL  
Farro, Carrot, Leek, Quail Egg, Tomato 15.

## HAPPY MOTHER'S DAY

### Put Yourself in Our Hands

Seven Course Tour of the Menu 76.

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

### Dishes to Share

HOUSE-MADE CHARCUTERIE  
Chicken Liver Pâté, Lardo, Smoked Ham, Lonza,  
Pork Rilette, Cured Duck Breast, Pig Head Terrine,  
Smoked Beef Brisket, Pickled Vegetables, Beer Mustard 42.

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WHOLE ROASTED FISH OF THE DAY  
Roasted Potatoes, Fennel, Red Onion 56.

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BRAISED RABBIT  
Peas, Polenta 55.

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20oz DRY-AGED SIRLOIN  
Grilled Asparagus 86.

## *Fish*

POACHED FLORIDA RED SNAPPER  
Smoked Ham Consommé, Peas, Spring Onion 30.

ROASTED EAST COAST HALIBUT  
Head-On Prawn, Corona Beans,  
Lambs Quarter, Taggiasca Olives 31.

OLIVE OIL POACHED SWORDFISH  
Farro, Pickled Ramps, Snap Peas, Trout Roe 32.

## *Meat*

COLORADO LAMB  
Roasted Loin, Spiced-Smoked Rib, Merguez Sausage,  
Peas, Carrots and Cilantro 34.

FREE RANGE CHICKEN  
Poached Breast, Grilled Thigh, Spring Vegetables,  
Greek Yogurt, Lemon 31.

VEAL AND RICOTTA MEATBALLS  
Spinach Cannelloni 29.

## *Pasta*

CANESTRI  
Pork Ragú, Rosemary, Ricotta, Peas 29.

FUSILLI PRIMAVERA  
Spring Vegetables, Goat Cheese, Lemon 29.

## *Sides*

Cayuga Farms Polenta 9.

Gnocchi 11.

Sautéed Market Greens 9.

Hen Of The Woods 12.

## Main Course

Supporting local farmers  
and knowing where our  
food comes from has  
always been important at  
Hearth.

If you would like to learn  
more about where we get  
our ingredients, turn the  
page and have a look.

# OUR PURVEYORS

## BEEF

“Black Angus” breed, Creekstone Farms, Arkansas City, KS

## PORK

“Farmer’s Cross” and “Ossabaw” breed, Beverly Eggleston,  
Eco Friendly Farms, Shenandoah, VA

## DUCK

“Magret” breed, Hudson Valley Farms, Hudson Valley, NY

## CHICKEN

“Rock Cornish Cross” breed, Grassland Farms, Skowhegan, ME

## RABBIT

Whiskey Hill Farms, Waterloo, NY

## VEAL

Milk-fed natural veal, Schiller Farms, Lebanon County, PA

## QUAIL

“Coturnix” breed, Griggstown Quail Farm, Princeton, NJ

## VEGETABLES

Windfall Farms, Orange County, NY

Lani Farm, Bordentown, NJ

Bodhitree Farm, Bordentown, NJ

Berried Treasures, Delaware County, NY

Cardonna Farms, Milton, NY (Marco’s hometown)

Cayuga Pure Organics, Brooktondale, NY

Cherry Lane Farm, Cumberland Count, NJ

Eckerton Hill Farms, Berks County, PA

Fantasy Fruit Farm, Chenango County, NY

Locust Grove Farms, Ulster County, NY

Migliorelli Farm, Dutchess County, NY

Mountain Sweetberry Farm, Sullivan County, NY

Paffenroth Gardens, Orange County, NY

Phillips Farm, Hunterdon County, NJ

Stokes Farm, Bergen County, NJ (George’s Hometown)

Sycamore Farms, Orange County, NY

LEMON SEMIFREDDO Candied Pistachios, White Chocolate Cream	11.
RHUBARB CRISP Ginger Ice Cream	10.
S'MORES SUNDAE Graham Crackers, Toasted Marshmallow Ice Cream	11.
RASPBERRY BOMBOLONI	10.
VALRHONA CHOCOLATE CAKE Coffee Cream, Mascarpone Ice Cream	11.
ICE CREAM SAMPLER Peanut Brittle, Vanilla, Cookies and Cream	10.
SORBET SAMPLER Chocolate, Rhubarb, Yogurt	10.
SELECTION OF ARTISANAL CHEESES Please See the Back of this Menu	

Pastry Chef Siobhan DeCarlo

## SWEET WINE

	3 oz. glass
Tokaji, Bott, 2010, Hegyalja	9.
Muscat Nectar, U. W. C. S., NV, Samos	10.
Late Harvest Sauvignon Blanc, Echeverria, 2007, Curico Valley	15.
Jurançon, La Magendia de Lapeyre, 2007, Pyrénées-Orientales	14.
Apple Ice Wine, <i>Neige</i> , La Face Cachée de la Pomme, NV, Hemmingford	17.
Moscatel, <i>Dorado</i> , Cesar Flordio, NV, Chipiona	8.
Pedro Ximénez V. O. R. S, <i>Noe</i> , Gonzalez Byass, Jerez	26.
20-Year Old Tawny Port, <i>Duque de Bragança</i> , Ferreira, Porto	20.
D'Oliveiras Terrantez Reserva, 1988, Madiera	30.

### In Pursuit of Tea

Mint (Greece)	4.50
Scarlet Glow (Africa)	4.50
Lemon Verbena (Morocco)	5.25
Hojicha (Japan)	5.25
Jasmine Pearl (China)	5.25
Wuyi Cliff "Big Red Robe" (China)	5.50
Yunnan Gold (China)	5.25
Bai Lin Gongfu (China)	5.25

### La Colombe Torrefaction

Coffee <i>Corsica Blend</i>	3.75
Decaffeinated <i>Monte Carlo Blend</i>	3.75
Espresso	4.25
Cappuccino	4.75
Brazil Bourbon <i>Rainforest Certified</i> , (Presspot)	7.00

# Cheese

**Coupoles** (goat): from Vermont. This dense American original is named for its likeness to a snow-covered dome shape and is crafted from fresh pasteurized goats' milk from family farms.

**Fermier Jouvence Brie** (pasteurized cow): from France. Made at the "Farm of rejuvenation" in Northern France, this brie has a creamy and slightly funky flavor on the palate. Hints of mushroom and shucked oyster with a strong mineral finish.

**Pyrenees Brebis** (pasteurized sheep): from France. If ever a cheese was to be described as "strong-willed" it would be this one. Ivory in color, grassy in flavor, smooth and caramelly in texture. Much like the people of the Basque region, from which this cheese hails from, it is not to be argued with.

**Dorset** (raw cow): from Vermont. Dorset is an incredibly talented shape-shifter of a cheese, melding a myriad of different sensory experiences into each bite. Cultured butter, earth, and root vegetables are all things that come to mind as the smooth and slightly pungent paste melts in your mouth.

**Challerhocker** (raw cow): from Switzerland. Challer what? In Swiss this means "sitting in the cellar" – It is a silky smooth, washed rind Swiss cheese. Aging up to 10 months allows it to develop straw notes and a nutty finish.

**Harbison Jasper Hill Farm** (raw cow): from Vermont. This bark cut, cellar-aged, delicate, oozy cheese imparts subtle floral and pine notes and is a perfect pairing with any effervescent sweet wine.

**Pecorino Oro Antico** (pasteurized sheep): from Italy. Aged for 6 months, this hits all of the points that one would want from a sheep's milk cheese. Nutty, firm, flaky, delicious!

**Roomano** (pasteurized cow): from Holland. Aged 3 years. Although similar to Gouda, this cheese belongs to the Proosdy family, which has just a slightly lower butter-fat content. This cheese has buttery caramel and toffee notes and a crunchy texture due to calcium crystals that develop during aging.

**Colston Bassett Stilton** (Pasteurized cow): from England. This is a classic example of a traditional Stilton. It has a nutty, creamy and buttery flavor and consistency with a distinct mineral tang that gives it a long savory finish.

\*Three Cheese Plate 12.

\*Five Cheese Plate 20.

\*By the Piece 4.50