

*Please enjoy some of the great ingredients grown, raised and caught by our friends that share our commitment to serving great food*

*We feature their bounty on this evening's menu.*

Dan Moore  
Harris Ranch  
Painted Hills Farm  
Snake River Farm  
Niman Ranch  
Dillwood Farms  
Taylor Organics  
Allan Benton  
Featherwise Farm  
Carlton Farm  
Moore Farm  
Riverview Farm  
Tom's Bees

## First Courses

### fish & shellfish

#### *Raw /Chilled*

KUSHI OYSTER (WA) 3.\*  
GIGAMOTO OYSTER (WA) 4.\*  
YELLOWFIN TUNA 19.\*  
JAPANESE HAMACHI 19.\*

### meat

#### *Charcuterie*

FOIE GRAS MOUSSE 25.  
COUNTRY TERRINE 18.  
RABBIT BALLONTINE 18.

#### *Roasted*

VEAL SWEETBREADS 18.  
LOCAL QUAIL 18.\*

### pasta

RICOTTA & SUMMER SQUASH  
AGNOLOTTI 16.  
SWEET CORN & CHORIZO  
RAVIOLI 16.

### salads

HEIRLOOM TOMATO 16.  
ROMAINE & WHITE ANCHOVY 14.  
MIXED BABY BEET 15.  
MIXED BABY GREENS 12.  
WILD ARUGULA & PINENUT 14.

## Main Courses

### fish & shellfish

#### *Roasted*

NORTH CAROLINA TILEFISH 30.  
BLOCK ISLAND SWORDFISH 29.  
FLORIDA RED GROUPER 32.  
IRISH SALMON 31.\*  
MAINE SEA SCALLOP 32.\*

### meat

#### *Roasted*

FARM CHICKEN 28.  
MUSCOVY DUCK BREAST  
& CONFIT LEG 37.\*  
BERKSHIRE PORK LOIN 39.\*  
COLORADO LAMB LOIN 42.\*  
ANGUS NY STRIP (20 OZ) 56.\*  
EYE OF RIBEYE (14 OZ) 46.\*

#### *Braised*

BEEF SHORT RIB 32.

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

## Side Dishes

### vegetables

#### *Roasted*

LOCAL CARROTS 9.  
HEIRLOOM EGGPLANT 10.

#### *Braised*

SWEET CORN 9.  
ZIPPER PEA 9.  
OKRA 9.

#### *Sautéed*

BABY BOK CHOY 9.  
SUGAR SNAP PEA 10.  
BABY BROCCOLI 10.

#### *Gratin*

SPINACH 10.

### mushrooms

HEN OF THE WOODS 14.  
OYSTER 12.  
ROYAL TRUMPET 12.  
BABY SHIITAKE 12.  
ASSORTMENT 16.

### potatoes

YUKON GOLD PURÉE 8.  
BRAISED FINGERLING & BACON 10.  
GRATIN 11.  
GNOCCHI 11.

### risotto & grains

LAUGHING BIRD SHRIMP & SWEET PEPPER  
RISOTTO 17.  
RIVERVIEW FARM GRITS  
& PECORINO TOSCANO 8.

Chef/Owner Tom Colicchio  
Chef de Cuisine Kevin Maxey  
Friday, September 03, 2010  
Please inquire about private dining