

*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.*

Oak Grove Plantations  
Eckerton  
Kernan Farms  
Phillips Farms  
Sheldon Farms  
Migliorelli Farm  
Paffenroth Farms  
Mountain Sweet Berry  
Red Jacket Orchards  
Berried Treasure  
Cherry Lane  
Churutabis Farm  
Satur Farms  
Four Story Hill  
Benton's Country Ham  
Bloominghill Farm  
Evans Farmhouse  
Anson Mills  
Freddy Guys Hazelnuts  
3-Corner Field Farm  
Casa Caputo

## First Courses

### fish & shellfish

#### *Raw*

FANNY BAY OYSTER (BC) 3.  
ISLAND CREEK OYSTER (MA) 3.  
BEAU SOLEIL OYSTER (NB) 3.  
SALT POND OYSTER (RI) 3.  
BIGEYE TUNA 18.

#### *Cured/Marinated*

OCTOPUS 18.  
HAMACHI 18.

### meat

#### *Charcuterie*

HERITAGE HAM 17.  
FOIE GRAS TERRINE 24.  
WAGYU CARPACCIO 25.  
PORK TROTTER 18.

#### *Roasted*

FOIE GRAS 28.  
SWEETBREADS 18.  
CRISPY BACON 15.

### pasta

ZUCCHINI AGNOLOTTI  
& BOTTARGA 14.  
PORK RAVIOLI  
& STEEN'S CANE SYRUP 13.

### salads

MIXED LETTUCES 10.  
BEETS & TARRAGON 13.  
ARUGULA & LEMON 12.  
HEIRLOOM TOMATO 18.  
FRISÉE & PANCETTA 12.  
BUTTER LETTUCE  
& SIX-MINUTE EGG 13.

## Main Courses

### fish & shellfish

#### *Roasted*

STRIPED BASS 28.  
MONKFISH 29.  
DIVER SCALLOPS 30.  
DAURADE 28.

#### *Braised*

SWORDFISH 29.  
HALIBUT 34.

### meat

#### *Roasted*

PORK PORTERHOUSE 40.  
CHICKEN 29.  
ROUEN DUCK 43.  
28-DAY DRY-AGED SIRLOIN 50.

#### *Braised*

PORK SHANK 34.  
BEEF SHORT RIB 34.

### for the table

28-DAY DRY-AGED  
CÔTE DE BOEUF 120.  
ROASTED & BRAISED  
SUCKLING PIG 82.

## Side Dishes

### vegetables

#### *Roasted*

FAIRYTALE EGGPLANT 12.  
TOKYO TURNIPS 11.  
BABY CARROTS 12.  
SHISHITO PEPPERS 11.  
CIPPOLINI ONIONS 9.

#### *Sautéed*

SWISS CHARD 9.

#### *Braised*

ROMANO BEANS 9.  
CORN 9.

### mushrooms

#### *Roasted*

OYSTER 12.  
HEN OF THE WOODS 15.  
TROMPETTE ROYALE 12.  
BABY SHIITAKE 12.  
CHANTERELLES 18.

### potatoes

GERMAN BUTTER BALL 9.  
PURÉE 9.  
GRATIN 11.  
GNOCCHI 10.

### grains

CORN & BACON RISOTTO 13.  
POLENTA 11.

Chef Tom Colicchio  
Chef de Cuisine James Tracey  
Friday, September 03, 2010  
Please inquire about Private Dining.