



SMALL HOT PLATES

- Matzoh balls and chanterelle soup 9.00
- Sunchoke soup with sorrel cream 9.00
- Pork belly, artichokes and potato gnocchi 13.00
- Salt cod fritters with malt vinegar 9.00
- Wild mushroom hush puppies with red pepper ketchup 11.00
- Catalan pasta with squid and tiny octopus 12.00
- Grilled porcini and egg 13.00
- Curried duck crepes with lentils and persimmons 14.00

SMALL COLD PLATES

- Marinated razor clams with roasted peppers and vermouth 13.00
- Half dozen local oysters with champagne and chilis 13.00
- Beet tartare with apples and tarragon 11.00
- Flank steak with blue cheese, parsley and sherried onions 11.00
- Prawns, radish, and celery root 12.00
- Shaved apples, chicory and manchego 11.00
- Freshly marinated anchovies with preserved lemons and fennel 10.00
- Ken's bread and house made crackers with good olive oil 4.50

LARGE PLATES

- Salmon "sur lie" with green olives, carrots and cipollini 27.00
- Sturgeon, oyster root, bacon and spinach 27.00
- Sliced duck, rapini, sunchokes, and artichoke mojo 26.00
- Roulade of lamb, chanterelles, chilies, and olive oil potatoes 26.00
- Curried cauliflower and chick pea stew 25.00
- Berkshire pork, mashed chestnuts, spiced beets and pomegranates 26.00

DESSERTS

- Sticky date cake with sherry ice cream and toasted coconut sauce 8.00
- Vanilla cardamom crème brulee with sesame almond tuiles 8.00
- Curried apple galette with yogurt sorbet and sugared pistachios 8.00
- Chocolate pear torte with pear brandy sabayon and crushed amaretti 8.00
- Black currant tea and cider sorbet with ginger cookies 6.00

Chef Scott Dolich. Chef de cuisine David Padberg. Sous Chef William Preisch.