



SMALL HOT PLATES

- Matzoh balls and chanterelle soup 8.50
- Sunchoke soup with sorrel cream 7.50
- Pork belly, artichokes and potato gnocchi 9.50
- Salt cod fritters with malt vinegar 7.50
- Wild mushroom hush puppies with red pepper ketchup 9.50
- Catalan pasta with squid and tiny octopus 10.00
- Grilled porcini and egg 11.00
- Curried duck crepes with lentils and persimmons 10.00

SMALL COLD PLATES

- Marinated razor clams with roasted peppers and vermouth 9.50
- Half dozen local oysters with champagne and chilis 9.00
- Beet tartare with apples and tarragon 8.50
- Flank steak with blue cheese, parsley and sherried onions 9.50
- Prawns, radish, and celery root 9.50
- Shaved apples, chicory and manchego 9.50
- Salad of mixed garden lettuces, caramelized shallot vinaigrette 5.50
- Freshly marinated anchovies with preserved lemons and fennel 8.00
- Ken's bread and house made crackers with good olive oil 4.00

LARGE PLATES

- Salmon "sur lie" with green olives, carrots and cipollini 21.50
- Sturgeon, oyster root, bacon and spinach 21.00
- Sliced duck, rapini, sunchokes, and artichoke mojo 22.00
- Roulade of lamb, chanterelles, chilies, and olive oil potatoes 23.50
- Curried cauliflower and chick pea stew 16.50
- Berkshire pork, mashed chestnuts, spiced beets and pomegranates 21.50

DESSERTS

- Sticky date cake with sherry ice cream and toasted coconut sauce 7.00
- Vanilla cardamom crème brulee with sesame almond tuiles 7.00
- Curried apple galette with yogurt sorbet and sugared pistachios 7.00
- Chocolate pear torte with pear brandy sabayon and crushed amaretti 7.00
- Black currant tea and cider sorbet with ginger cookies 7.00

Chef Scott Dolich. Pastry chef Tara Tulley. Chef de cuisine David Padberg.