

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
Churutabis Farm
Migliorelli Farm
Paffenroth Gardens
Mountain Sweet Berry
Red Jacket Orchards
Satur Farms
Benton's Country Ham
Cavendish Game Farm
Anson Mills
3-Corner Field Farm
Meadow Creek Farm

First Courses

fish & shellfish

Raw

Naked Cowboy Oyster (NY) 3.
Sunken Meadow Gem Oyster (MA) 3.
Wellfleet Oyster (MA) 3.
Kusshi Oyster (BC) 3.
Barron Point Oyster (WA) 3.

Bigeye Tuna & Meyer Lemon 18.

Marinated

Hamachi & Blood Orange 18.
Octopus & Harissa 18.

meat

Charcuterie

Foie Gras Torchon & Cranberry 24.
Wagyu Carpaccio & Gribiche 25.
Suckling Pig Ballotine
& Watermelon Radish 15.

Roasted

Foie Gras & Banana 28.
Quail & Aged Balsamic 14.
Crispy Bacon & Honeycrisp Apple 16.
Sweetbreads & Jerusalem Artichoke 18.

pasta

Pork Ravioli & Steen's Cane Syrup 13.
White Bean Agnolotti & Rosemary 15.

salads

Artichoke & Fennel 18.
Mixed Lettuces & Shallot 12.
Beets & Tarragon 13.
Wild Arugula & Lemon 13.
Butter Lettuce & Six-Minute Egg 13.

Main Courses

fish & shellfish

Roasted

Striped Bass & Bacon 29.
Swordfish & Gremolata 32.
Steelhead Trout & Lemon 29.
Sturgeon & Pancetta 32.
Dayboat Diver Scallops
& Vermouth 30.

meat

Roasted

Amish Chicken & Natural Jus 29.
Pork Porterhouse & Lardon 44.
30-Day Dry-Aged Sirloin
& Bone Marrow 50.

Braised

Beef Short Rib
& Root Vegetables 36.

for two

30-Day Dry-Aged Rib Eye
Bone Marrow & Bordelaise 125.

Side Dishes

vegetables

Roasted

Cippolini Onions 10.
Baby Carrots 12.
Cauliflower 11.
Brussels Sprouts 12.
Jerusalem Artichokes 12.

Sautéed

Swiss Chard 9.

Braised

Tuscan Kale 12.

Puree

Butternut Squash 11.

mushrooms

Roasted

Hen of the Woods 15.
Baby Shiitake 12.
Oyster 12.
Trompette Royale 12.

potatoes

Fingerling 10.
Purée 9.
Gratin 11.
Gnocchi 10.

grains

Polenta 11.
Manila Clam & Soppresata
Risotto 16.

Tasting Menu

Hamachi
Satsuma, Hon-shimeji
& Coriander

Jerusalem Artichoke Soup
Six-Minute Egg
& Black Truffle

Columbia River Sturgeon
Cauliflower, Almonds
& Capers

Capon
Root Vegetables, Cabbage
& Black Truffle

Veal Breast
Chanterelles, Parsnip
& Whole Grain Mustard

Grapefruit-Cardamom Granita
Citrus & Honeycomb

Chocolate Stout Cake
Malt & Roasted Banana

120.

We will gladly pair wines with each course for an additional 75. per person.

We kindly request the participation of the entire table for the Tasting Menu.

Chef/Owner Tom Colicchio
Executive Chef James Tracey
Chef de Cuisine Chris Lavey
Tuesday, February 07, 2012

Please inquire about our Private Dining Room located at 47 East 19th Street.