

*-Appetizers-*

**HAKUREI TURNIP & FARM EGG SALAD** buttermilk, smoked roe, benne, dill...\$13

**CELERY VINAIGRETTE** albacore tonnato, olive, boston boquerones...\$13

**GOLDEN BEETS & COTTAGE CHEESE** sunflower seed, mint...\$14

**LITTLE GEM LETTUCE** sherry, shallot, pecorino canestrato...\$12

**CHICKEN LIVER PÂTÉ** b&b, ½ sour, dijon, brioche...\$15

**RICOTTA GNOCCHI alla BOLOGNESE** parmesan, mint...\$19

**WHITE SHRIMP POSTAGE STAMP RAVIOLI** cayenne, chervil...\$16

**LONG ISLAND PUMPKIN SOUP** butternut, granola, crème fraîche...\$12

*-Entrées-*

**MUSTARD CRUSTED POMFRET** potato purée, green sauce, brown butter jus...\$34

**GRILLED GREY TRIGGERFISH** english peas, green garlic, shiitake, cilantro...\$33

**DAY BOAT WAHOO** manzanilla sherry sauce, raisin, cabbage, pine nut...\$32

**FISH STEW PROVENÇAL** shrimp, squid, mussel, rice, rouille toast...\$31

**BRASSTOWN BEEF RIBEYE** carrot, celery butter, bordelaise...\$44

**KEEGAN-FILION CHICKEN SUPRÊMES** polenta spin rosso, citrus, hazelnut...\$28

*-Vegetables to Share-*

**YUKON GOLD POTATO PURÉE**...\$10 + bordelaise...\$12

**SUGAR SNAP PEAS** shallot, sea salt...\$10

**ROASTED CARROTS** honey, pollen...\$10