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restaurant

130 Anemone Horte



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8.50

11.75

12.50

13.00

11.25

12.00

17.00

1. Beginnings

Mixed Baby Lettuces with Lemon-Mustard Vinaigrette

| Autumn Minestrone | |
|------------------------------|----|
| with Market Beans, Escarole, | |
| Tubetti Pasta and Serrano H | am |

Haricots Verts Salad 'Almondine' with Braised Endive, Baby Carrots and Aged Goat Cheese

Flat Ribbon Noodles with Shiitake Mushrooms and Leeks in Red Miso Broth

House-Cured Salmon Gravlax with Arugula and Fennel Salad, served with Warm Blinis

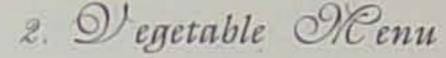
Filets of Sardines with Baby Spinach, Pickled Onions and Seabean Salad

Chilled Foie Gras Terrine with Candied Orange Gelee and Brioche Toast

Turracenia Rubea

Executive Chef Sous Chef

Diane Forley Amy Topel



wine selection available as tasting with each course or a la carte

| Four-course pre theatre tasti | ing menu | 45 dollars |
|-------------------------------|-------------|------------|
| Five-course tasting menu | | 52 dollars |
| with wine tasting | 4 oz. glass | 77 dollars |
| | 6 oz. glass | 85 dollars |

Haricots Verts Salad 'Almondine' with Braised Endive, Baby Carrots and Aged Goat Cheese

Villa Maria Sauvignon Blanc, 1999 New Zealand, \$8.00 by the glass

Autumn Squash Preparation

Amontillado Sherry, Lustau, Almacenista Obregon, \$8.00 by the glass

Sliced Artichoke Hearts with Pearled Barley, Kale and Lemon Buttermilk Cream

Talley Chardonnay, 'Estate' 1998 Arroyo Grande, \$13.00 by the glass

Fricassee of Shiitake Mushrooms with Escarole, Leeks and Red Miso Sauce

King Estate Pinot Noir, 1996 Oregon, \$11.00 by the glass

Verbena Tasting: Crème Brulee, Sorbet and Tea Cake

(We request a minimum of two tasting menus on tables of three persons or more.)



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3. Tasting Menu

wine selection available as tasting with each course or a la carte

Four-course pre theatre tasting menu 57 dollars
Five-course tasting menu 65 dollars
with wine tasting 4 oz. glass 88 dollars
6 oz. glass 95 dollars

Chilled Foie Gras Terrine with Candied Orange Gelee and Brioche Toast

Laurent Perrier Champagne, NV Brut, \$12.00 by the glass

Autumn Squash Preparation

Amontillado Sherry, Lustau, Almacenista Obregon, \$8.00 by the glass

Maine Sea Scallops with Chanterelle Mushrooms, Red Wine Onions and Truffled Grits

Domaine Cordier Bourgogne Blanc, 1998 Burgundy, \$10.00 by the glass

Baby Rack of Lamb with Green Split Pea Mash, Braised Endive and Rosemary

Dom. Grand Veneur Cotes du Rhone, 1998 Rhone, \$7.00 by the glass

Verbena Tasting: Crème Brulee, Sorbet and Tea Cake

(We request a minimum of two tasting menus on tables of three persons or more.)

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4. Fish, Birds, Meats

| Maine Sea Scallops | |
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| with Chanterelle Mushrooms, | |
| Red Wine Onions and Truffled Grits | 29.00 |
| Medallion of Monkfish | |
| with Green Lentils and Brussel Sprouts | |
| in Bacon-flavored Tomato Coulis | 26.00 |
| Rare-Seared Tuna | |
| with Cucumber, Red Pepper | |
| and Cracked Wheat Salad | 28.00 |
| Arctic Char | |
| with Artichoke Hearts, | |
| Pearled Barley and Lemon Buttermilk Cream | 27.00 |
| Farm-Raised Chicken | |
| with Roasted Beets, Baby Fennel | |
| and Polenta Fries | 24.00 |
| Grass- Fed 'Conservation Beef' | |
| Sliced Sirloin Steak | |
| with Potato Croquettes and Black Peppercorn Sauce | 31.00 |
| Bacon-Wrapped Saddle of Rabbit | |
| filled with Millet and Collard Greens | |
| in Spiced Mole Sauce | 25.00 |
| Baby Rack of Lamb | |
| with Green Split Pea Mash, | |
| Braised Endive and Rosemary | 33.00 |
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18 % Gratuity Shall Be Added to Parties of Six People or More



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3. Coupe longitudinale

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54. Pring Place New York City, NY 10003

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