

#### APERITIFS

Paul Drouet "Alain Ducasse Reserve" Brut (Champagne) NV \$10 Kir Royale with Framboise or Cassis \$11 E. Lustau Sherries: Fino "Jarina" \$5 Palo Cortado "Peninsula" \$6.50 Pineau des Charentes "Selection" Pierre Ferrand \$6.50

#### APPETIZERS

Mixed Seasonal Greens with Black Olive Focaccia and Japanese Eggplant Spread \$8

Mizuna and Sweet Potato Salad with a Green Olive-Raisin Vinaigrette and Liver Crostini \$9.50

Fall Vegetable Salad with Grilled Wild Mushrooms and Hazelnuts \$10

Pulled Duck with Pipian Sauce, Breakfast Radishes and Grilled Scallion Bread \$9

Kale and Chick Pea Soup with Chorizo and Cilantro \$8

Tomato and Black Olive Tart with Arugula and Shaved Fennel Salad \$9

Cockles and Mussels in Parsley Broth with Spaghetti Squash and Sourdough Crumbs \$10

Fluke Carpaccio with a Kohlrabi, Avocado and Wilted Scallion Salad and Aleppo Pepper Oil \$12

## ENTREES

Swiss Chard and Pine Nut Ravioli with Tomatoes and an Onion Caper Relish \$19

Grilled Trout in a Tomato, Beet and Bacon Stew with Farro and Wilted Red Russian Kale \$25

Seared Atlantic Cod in a Tomato Garlic Broth with Mixed Fall Peppers, Shell Beans and Onion Rings \$27

Grilled Hanger Steak with Chanterelles, Okra and Roasted Corn Polenta \$26

Wild Striped Bass and Grilled Octopus with Catalonian Spiced Orzo and a Green Pepper Relish \$25

Roasted and Braised Pork with Mashed Celery Root and a Pear Concord Grape Compote \$25

Moroccan Roasted Chicken with Artichokes, Preserved Lemon and Dill \$23

Salt Crust Baked Duck with Chorizo and Pigeon Pea Stew, Plantains and Mustard Greens \$24

# SIDE ORDERS \$6

Grilled Bread with Fava Bean Tahini
Sauteed Mixed Greens with Garlic and Lemon
Yuca Fries with Romescu
Avocado with Tomatillo Sauce and Pickled Red Onions
Plantains with Spicy Ketjiap

## WINES BY THE GLASS

White Chablis J.P. Grossot (Burgundy) 1998 \$9.50

Vouvray Sec Dom. Bourillon Dorleans (Loire) 1999 \$8.50

Gewürtztraminer E. Walch (Alto Adige) 1998 \$7.75

Red Montepulciano "Rosso Conero" Le Terrazze (Marche) 1998 \$7.75

Pinot Noir Bourgogne Rouge R. Arnoux (Burgundy) 1998 \$12.00

Zinfandel "Troc" Babcock Vineyards (California) 1998 \$8.50

### BEVERAGES

Draught Beer
Schneider Hefe-Weisse (Germany) \$5 glass

Bottled Beer
Brooklyn Brewery Pilsner (New York) \$4

Pinkus Organic Munster Alt 17 oz. (Germany) \$7.50

Anderson Valley Brewing Boont Amber Ale (Mendocino) \$4.50

Ommegang "Abbey Ale" (Cooperstown) \$5.75

Samuel Smith Taddy Porter (England) \$5.75

Clausthaler Non Alcoholic (Germany) \$3.75

Lurisia Sparkling Mineral Water \$5

Panna Non-Carbonated Spring Water \$5

Iced TeaBlack or Herbal Raspberry \$3.00

Carignan Grape Juice "Domaine de Fontarèche" served with ice or sparkling with soda \$5.25

Soda \$3.00

# HOURS

Ala Carte Dining Room
Lunch - Monday through Saturday 12pm-3pm
Dinner - Nightly from 6pm

Chef's Dining Room Market Menu Dinner - Nightly from 6pm

> Lounge Nightly from 5:45pm

Wireless phone use is permitted only in our second floor lounge

An 18% gratuity will be added to parties of 7 or more

7/17/00

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