

elio

☪ **CHEF'S TASTING MENU AVAILABLE NIGHTLY. \$125.00 PLEASE INQUIRE.** ☪

☪ **FIRST COURSES** ☪

SUGAR BOWL PUMPKIN SOUP
WITH CURRY SPICES, CROUTONS AND PUMPKIN TEMPURA \$14.00

TOASTED BREAD SOUP
WITH CAMEMBERT CHEESE AND BLACK TRUFFLE \$18.00

MARINATED YELLOW FIN TUNA AND HAMACHI
WITH OPAL BASIL, GINGER AND GARLIC \$17.00

SEARED NANTUCKET BAY SCALLOPS
WITH GINGER SALT, GOAT'S MILK BUTTER AND ARGAN OIL \$18.00

LACQUERED FOIE GRAS
WITH FROTHY LENTILS, EXOTIC SPICES AND BARTLETT PEAR PURÉE \$20.00

ORGANIC CELERY STALK SALAD
WITH ROSEFIN POTATOES, BLACK TRUFFLE VINAIGRETTE AND SWEET GARLIC BROTH \$18.00

SALAD OF ENDIVE, HONEY GLAZED WALNUTS AND PEAR
WITH BLEU GOAT CHEESE AND POMEGRANATE SEEDS \$14.00

SALAD OF MESCLUN, CRISP VEGETABLES, HERBS AND FLOWERS
WITH FRESH GOAT CHEESE AND VINAIGRETTE \$14.00

☪ **ENTRÉES** ☪

BRAISED ORGANIC CHICKEN
WITH EGGPLANT, TURMERIC MUSTARD SAUCE AND CURRY FLAVORS \$28.00

SWEET BUTTER BASTED MAINE LOBSTER
WITH CHANTERELLES, FAVA BEANS AND "VIN JAUNE D'ARBOIS" \$39.00

CRUNCHY SAUTÉED ATLANTIC HALIBUT
WITH FRAGRANT CITRUS GINGER BROTH AND SPINACH \$34.00

SAKE AND MISO GLAZED CHILEAN SEA BASS
WITH MATSUTAKE MUSHROOMS, YELLOW BELL PEPPER AND CHINESE BLACK BEANS \$36.00

SAUTÉED DIVER SCALLOPS
WITH BUTTERNUT SQUASH, LEMON PURÉE AND CHESTNUTS \$36.00

AROMATIC GLAZED KOBE BEEF SHORT RIBS AND ROASTED HANGER STEAK
WITH RÉGLISSE, ORGANIC CARROTS AND BLACK FIG CHUTNEY \$44.00

ROASTED MUSCOVY DUCK AND CONFIT
WITH SPICED GINGER, QUINCE AND GLAZED RADISHES \$32.00

SADDLE OF VENISON MARINATED IN SPARKLING CIDER
WITH HEN OF THE WOODS MUSHROOMS, RED BEETS AND "EPINE VINETTE" \$40.00

VEGETARIAN ENTRÉE AVAILABLE UPON REQUEST

☪ **CHEESE SELECTION** ☪

🌀 ENTRÉES 🌀

BRAISED ORGANIC CHICKEN
WITH EGGPLANT, TUMERIC MUSTARD SAUCE AND CURRY FLAVORS \$28.00

SWEET BUTTER BASTED MAINE LOBSTER
WITH CHANTERELLES, FAVA BEANS AND "VIN JAUNE D'ARBOIS" \$39.00

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🌀 CHEESE SELECTION 🌀

"PLATEAU DE FROMAGES"
WITH "TRADITIONAL AND UNTRADITIONAL" ACCOMPANIMENTS \$20.00

**CHEF
KENNETH ORINGER**

**SOUS CHEF
NATHAN TASATO**

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES YOU MAY HAVE.

AN 18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

Contributed by C. Stamm
1/22/04

