



## APPETIZERS

<b>Trio of Soups</b> Corn, Chanterelles, Maine Lobster Bisque 16	<b>Boston Bibb Lettuce</b> Blue Cheese, Crispy Onions 17
<b>Day Boat Scallops</b> Butternut Squash, Oregon Truffle, Sage 18	<b>Organic Field Green Salad</b> Black Mission Figs, Manchego Cheese 19
<b>Hudson Valley Foie Gras</b> Glass of Peppered American Ice Wine 32	<b>Catskill Mountain Smoked Salmon</b> Buckwheat Blini, Salmon Caviar 24
<b>New Zealand Langoustine</b> Sweet & Sour Eggplant, Pickled Cucumber 18	<b>Thin Crust Kobe Beef Pizza</b> Sliced Black Truffle, Robiola Cheese 28

## AUTUMN WINE DINNER

THIS THREE COURSE TASTING MENU INTRODUCES YOU TO THE WINES  
OF NICKEL & NICKEL VINEYARDS IN OAKVILLE, CALIFORNIA  
EACH COURSE BEARS DISTINCT FLAVORS THAT ARE MATCHED  
WITH THE SINGLE VINEYARD WINE PHILOSOPHY OF THESE VINTNERS

### CELERY ROOT SOUP

BLACK TRUFFLE AND FRESH APPLE SALAD

*Searby Vineyard Chardonnay, 2004, Russian River*

OR

### TUNA AND JICAMA RAVIOLI

*Truchard Vineyard Chardonnay, 2004, Carneros*

### KOBE BEEF SHORT RIBS

TOASTED WALNUT POLENTA, BRAISED CELERY, CARROTS

*J. C. Sullenger Vineyard Cabernet Sauvignon, 2003, Oakville*

OR

### ROASTED MONKFISH MEDALLIONS

NORTHERN WHITE BEAN CASSOULET, SPECK HAM

*Far Niente Chardonnay, 2004, Napa Valley*

### APRICOT CAKE

SPANISH ALMOND & MANCHEGO "SALAD"

GINGER ROOT ICE CREAM

*Far Niente Dolce, 2002, Napa Valley*

### TASTING MENU 69

PAIRED WITH A GLASS OF WINE FOR EACH COURSE 120

## ENTREES

<b>Grilled Long Island Duck Breast</b> Confit, Minnesota Wild Rice 39	<b>Crispy American Snapper</b> Crab Pot Stickers, Rice Noodles 38
<b>Colorado Lamb Rack</b> Stew of Merguez Sausage, Chick Peas 42	<b>Bacon Wrapped Maine Lobster</b> Apple Lobster Salad, Walnuts 45
<b>Organic Roasted Chicken</b> Spotted Carrot Risotto 33	<b>Sautéed John Dory</b> Warm Heirloom Potato Salad 34
<b>14 oz Beef Filet "Bone In"</b> Herbed Gnocchi 48	<b>Rhode Island Black Bass</b> Mushroom Fondue, Crispy Cêpes 39
<b>Braised Pork Shoulder</b> Potato Purée, Red Cabbage 31	<b>Fifty Seven Autumn Harvest Tasting</b> Vegetarian 35

Restaurant Chef Daniel Benedix

18 % GRATUITY WILL BE INCLUDED FOR PARTIES OF 6 OR MORE