



DINNER

cold

- appetizers: arugula salad with Asian pears, endive, hazelnuts, and parmesan 9.50
roquefort and walnut terrine served with peppered pears
and walnut toasts 10.00
gathered seasonal greens with tomatoes & a fresh herb vinaigrette 8.50
almost classic caesar salad with semolina croutons 9.50
Fisher Island oysters with all the condiments 12.00
chopped vegetable salad with citrus and cucumber juices 9.00

warm

- appetizers: grilled white pizza with a shaved portobello salad
and truffle oil 11.00
ravioli of sweet squash with almonds and horseradish 10.00
mustard crisped crab cake with sweet pea greens 12.00
mussels with a cassoulette of white beans, tiny pasta and fresh herbs 9.50
wild buckwheat pasta with rock shrimp, slivered garlic
and broccoli rabe 12.00
matzo ball soup with dill and carrots 7.00
butternut squash soup with pumpkin seed oil and pepitas 7.00

sides:

- provençal fries with garlic & parsley, or without 7.00
creamed spinach with almost no fat? 7.00
voluptuous cauliflower 7.00

entrées:

- the lobster club 24.50
devilled shortribs with chickpeas, pumpkin and kale 22.00
oven roasted monkfish on a bed of caviar couscous, preserved
oranges, and olives 23.00
roasted trout stuffed with jerusalem artichokes and dill 21.00
crispy roast chicken with a juicy spaetzle of leeks and beets 21.00
matzo brei with forest mushrooms 19.00
dad's meatloaf with red skin mashed potatoes 18.50
crispy duck legs with white grape polenta and broccoli rabe 20.00
roast cod on a sweet potato and brussel sprout hash 23.00
chimney smoked lobster with tarragon butter and a crispy potato cake 28.50

