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
Sautéed Mixed Greens with Garlic and Lemon
Yuca Fries with Romescu
Avocado with Tomatillo Sauce and Pickled Red Onions
Plantains with Spicy Ketjap

WINES BY THE GLASS
White
Chablis J.P. Grossot (Burgundy) 1998 $9.50
Vouvray Sec Dom. Bourilllon Doreleans (Loire) 1999 $8.50
Gewürztraminer 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 Tea- Black 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