

Lunch Prix Fixe *Served Monday through Friday, 12 pm to 2:30 pm*

Two Courses **38** Three Courses **44**

Add a glass of wine **12**

First Course

Butternut Squash-Ancho Chili Soup Onion Crema, Pumpkin Seeds

Field Greens Salad Radish, Cucumber, Verjus Vinaigrette

Pate de Campagne House Pickles, Toasted Sourdough, Kumquat Preserves, Grainy Mustard

Main Course

Swordfish Baby Bell Peppers, Cipollini Onions, Wild Rice, Sofrito

Warm Duck Salad Chicory Greens, Confit Potatoes, Coddled Egg, Mustard Vinaigrette

Dessert

Chocolate Molten Cake Cappuccino Ice Cream

Trio of House-Made Sorbets

Wine Selections

Prosecco, Tullia, Veneto Italy NV

Gruner Veltliner, Gustav, Wachau Austria 2015

Nero D'Avola, Prodigio, Sicily, Italy 2014

Sample Menu. Items change daily.

Please inform of us any dietary restrictions.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Lunch *Served Monday through Friday, 12 pm to 2:30 pm*

First Course

Field Greens Salad Walnuts, Apples, Champagne Vinaigrette **16 ****

Butternut Squash-Ancho Chili Soup Onion Crema, Pumpkin Seeds **15 ****

Tuna Crudo Pickled Seaweed, Sea Beans, Sesame **22**

Crisp Octopus Beluga Lentils, Shaved Fennel, Preserved Lemon, 'Nduja Vinaigrette **21**

Prosciutto di Parma Stracciatella, Sundried Tomato Crostini, Olive Oil, Balsamic **23**

Tuscan Kale Sunflower Sprouts, Persimmon, Cashew Nut Dressing **18 ****

Plancha Entrées (Served with Red Quinoa, Broccoli Rabe and Sauce Trio)

Wild Striped Bass Montauk, NY **30**

Scallops New Bedford, MA **32**

Swordfish Montauk, NY **29**

Main Course

Gruyère Soufflé Bitter Greens, Speck Ham (Please allow 20 minutes) **26**

Creekstone Farms Burger Smoked Bacon, Adirondack Cheddar, Caramelized Onions, Pomme Frites **25**

Atlantic Blue Crab Cakes Cucumber Slaw, Stone-Ground Mustard Sauce **39**

Roasted Baby Beets Swiss Chard, Walnut Crema, Chia-Flax Seed Crisp **26 ****

Skuna Bay Salmon Parsnip Pear Puree, Salsify, Spiced Red Wine Reduction **29**

Pan Roasted Chicken Braised Red Cabbage, Chestnuts, Butternut Squash, Sage Jus **28**

Creste di Gallo Florida Shrimp, Fennel, Pepato, Oregano, Bread Crumbs **27**

Tuna Niçoise Salad Heirloom Beans, Bliss Potatoes, Green Olive-Piquillo Tapenade **27**
(Without Tuna) 21

** Indicates Vegan

Brunch *Served Saturday, 11:30am to 3 pm and Sunday, 11am to 3 pm*

Three Course Brunch

55

Members receive a complimentary beverage and a 10% discount on all food

Mimosa, Bloody Mary, Orange , Grapefruit or Cranberry Juice

First Course

Butternut Squash-Ancho Chili Soup Onion Crema, Pumpkin Seeds **

Quiche Sheep's Milk Ricotta, Wild Mushrooms, Spinach

Pate de Campagne House Pickles, Pistachios, Grainy Mustard, Toasted Sourdough, Fig Preserves

Quinoa-Oat Granola Pear, Pistachios, Greek Yogurt, Black Cardamom Honey

Salmon Gravlox Buttermilk, Dill, Cucumber, Pumpernickel

Atlantic Blue Crab Salad Avocado, Peanuts , Cilantro, Tamarind-Lime Vinaigrette

Field Greens Salad Apples, Black Walnuts, Champagne Vinaigrette

Main Course

Omelet Roasted Winter Vegetables, Spinach, Goat Cheese

Creste di Gallo Nero Florida Shrimp, Fennel, Pepato, Oregano Bread Crumbs

Eggs Benedict Pancetta, Chickory Greens Salad, Roasted Tomato, Hollandaise

House-Made Chicken Chorizo Stewed Black Beans, Tostones, Sofrito, Fried Egg

Skuna Bay Salmon Parsnip Puree , Salsify, Spiced Red Wine Reduction

Pan Roasted Cod Confit Marble Potatoes, Baby Bok Choy, Celtuce, Citrus Butter

Grilled Baby Beets Swiss Chard, Walnut Crema, Chia-Flax Seed Crisp **

Challah French Toast Orange Amaretto Compote, Goat Fromage Blanc, Almond Crumble

Sides 5

Applewood Smoked Bacon | Hashbrown Potatoes with Smoked Paprika & Garlic Aioli

Dessert

Apple Cider Panna Cotta Caramel Reduction

Cappuccino Crème Brûlée Biscotti

Key Lime Meringue Pie Balsamic Blackberries, Mango Sauce

Silk Chocolate Tart Crème Chantilly , Strawberries

Seasonal Fresh Fruit Fruit Sorbet

Dinner *Served Friday and Saturday, 5:30 to 10 pm (last seating at 9 pm)*

First Course

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| Butternut Squash-Ancho Chili Soup Onion Crema, Pumpkin Seeds | 16 |
| Tuna Crudo Pickled Seaweed, Seabeans, Sesame | 22 |
| Crispy Octopus Beluga Lentils, Shaved Fennel, Preserved Lemon, 'Nduja Vinaigrette | 24 |
| Warm Oysters And Caviar Melted Leeks, Crème Fraiche, Brioche Toast | 27 |
| Tuscan Kale Sunflower Sprouts, Persimmon, Cashew Nut "Caesar" Dressing | 18 |
| Field Greens Salad Granny Smith Apple, Black Walnuts, Champagne Vinaigrette | 17 |
| Stracciatella Prosciutto Di Parma, Sundried Tomato Crostini, Balsamico | 25 |
| Coddled Egg Parmesan Grits, Prosciutto, Black Truffle | 26 |

Plancha Entrées *(Served With Romesco, Mediterranean Relish, Pineapple-Chili Relish)*

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| Striped Sea Bass Montauk, NY | 39 |
| Swordfish , Ocean City MD | 36 |
| Snapper Destin F.L | 37 |
| Ora King Salmon New Zealand | 38 |

Main Course

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| Butter Poached Lobster Spaghetti Squash, Persimmon, Black Trumpet, Pumpkin Seeds | 43 |
| Sea Scallops Cauliflower Variations, Candied Meyer Lemon, Horseradish | 39 |
| Honey Spiced Duck Breast Braising Greens, Baby Turnips, Duck Leg Pie, Huckleberries | 38 |
| Grilled Baby Beets Swiss Chard, Walnut Crema, Chia-Flax Seed Crisp | 26 |
| Lamb Two Ways Smoked Double Chop, Shoulder, Eggplant, Broccoli Rabe, Kumquat | 40 |
| Wagyu Hanger Steak Winter Vegetables, Taleggio Croquette, Black Truffle, Périgueux Sauce | 47 |

Side Dishes 10

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| Roasted Brussels Sprouts Almonds, Pepato, Pancetta |
| Wild Mushrooms Ginger, Soy Scallions |
| Fingerling Potatoes Salsa Verde |
| Roast Turnips & Rutabaga Pecans, Sage Brown Butter |

Dessert

13

Date Cake

Toffee Sauce, Coconut Cream Gelato

Gianduja Custard

Valrhona Dulcey, Dark Chocolate

Chocolate Profiteroles

Cappuccino Ice Cream

Brûléed Banana Sundae

Brown Butter Pecan Ice Cream

Chocolate Molten Cake

Vanilla Ice Cream

Dessert Wines

Brachetto Passito “Pian del Sogni” Forteto Della Luja

Piedmont, Italy 2013 14

Moscato d’Asti “San Maurizio” Forteto Della Luja

Piedmont, Italy 2015 13

Broadbent Madeira Malmsey 10 Years Old

Madeira, Portugal NV 14

Fonseca Tawny Porto, Portugal NV 12

Cognac & Scotch

Courvoisier Cognac VS 19

Glenfiddich Single Malt Scotch 12 Years 20