

ELA

1ST BITES

- MARKET OYSTERS | japanese citrus mignonette | kaffir lime oil | 1/2 dozen 18 | dozen 33
RED PEPPER & SWEET POTATO SOUP | cocoa | brown butter | apricot | 11
SALMON CRUDO | tangerine | fennel | calabrian chili | toasted rice | 14
WHIPPED HUDSON VALLEY FOIE GRAS | buckwheat | blood orange confit | 16 (\$6 suppl)
KALE & BARLEY SALAD | roasted root vegetables | ricotta salada | walnuts | sherry-dijon vinaigrette | 11

2ND BITES

- BABY SPANISH OCTOPUS | crispy potato terrine | sauerkraut | smoked black pepper | 15
BEEF CARPACCIO | smoked shiitake | sesame | radish | 18 (\$6 suppl)
DIVER SCALLOP NOODLES | black truffle cream | applewood bacon | spinach | bread crumbs | 15
BAKED POTATO GNOCCHI | crispy skins | chives | creme fraiche | 13
BRAISED BEEF SHORT RIB RAVIOLI | malted celery root | caramelized onion | chicory | 16

3RD BITES

- SLOW ROASTED CAULIFLOWER | pumpkin seed romesco | red quinoa | 23
CRISPY ORGANIC CHICKEN | little noodle ditalini | brussels sprouts | chorizo | pecorino | 25
BRAISED BERKSHIRE PORK SHOULDER | rye spaetzle | red cabbage | chestnut soubise | 26
NY STRIP STEAK | beef fat braised navy beans | charred leeks | porcini chimichurri | 31 (\$6 suppl)
ROASTED MONKFISH TAIL | black rice | broccolini | chipotle-miso | 26

ARTISANAL CHEESES

- HUMBOLDT FOG | california, goat's milk
CANA DE OVEJA | spain, sheeps's milk
PECORINO TOSCANO | italy, sheep's milk
ROBIOLA BOSINA | italy, sheep's & cow's milk
BAYLEY HAZEN BLUE | vermont, cow's milk

served with house rye bread, crackers, nuts, seasonal accoutrements

one cheese | 8 | taste of three | 21 | taste of five | 28

4 COURSE TASTING

your choice of three bites & a dessert

55

6 COURSE CHEF'S TASTING

a menu created by our chef for a unique dining experience

69