

Starters

Miso Soup

Wakame, Sesame Tofu Croutons 9.00

Hearts of Romaine Caesar Salad

Parmigiano-Reggiano Crisp, Garlic Croutons 9.00

Salad of Heirloom Apples, Boston Lettuce, Frisée, and Dried Cranberries

Maytag Blue Cheese, Candied Walnuts, Orange-Shallot Vinaigrette 12.00

Timbale of Fresh Hearts of Palm

Oven-Cured Tomatoes, Avocado, Frisée, Balsamic Reduction 13.00

Chardonnay Steamed Mussels

Fennel, Pesto Cream Sauce, Grilled Sourdough 13.00

Crispy Fried Calamari

Vietnamese Dipping Sauce, Shredded Iceberg Lettuce, Snipped Chives 13.00

Peeky Toe Crab Cake

Flying Fish Slaw, Ancho Chili Rémoûlade 14.00

Chilled Maine Lobster

Meyer Lemon Crème Fraîche, Roasted Hearts of Palm, Fennel, Epic Mâche 18.00

Yellowfin Tuna Tataki

Tuna *Tataki*, Wakame, Sweet-Spicy Garlic Sauce, Sesame Crackers 14.00

Entrées

Potato-wrapped Red Snapper

Creamy Leek Fondue, Red Wine Butter Sauce 34.00

Charles Krug, Napa '02...12.00

Pan-seared Ahi Tuna

Moroccan Couscous, Dates, Figs, Pistachio, Confit Fennel, Piquillo Harissa, Micro Cilantro 32.00

Gewurztraminer, Trimbach, Alsace '03...9.50

Oak-fired Dayboat Scallops

Butternut Squash Risotto, Wild Mushrooms, Aged Balsamic, Edamame, Crispy Serrano 30.00

Chalk Hill Imagine Chardonnay, Sonoma '04...9.75

Grilled Atlantic Salmon

Oven-roasted Cauliflower, Parsnips, Fingerling Potatoes, and *Nueske's* Bacon Vinaigrette 31.00

Crossing's Pinot Noir, New Zealand '04...10.50

Sautéed Striped Bass

Fricassee of White Beans, Chorizo, Arugula, Confit Piquillo Pepper, Sauce Beurre Blanc 34.00

Eroica, Columbia Valley '04...12.50

Hand-crafted Pumpkin and Blue Cheese Ravioli

Balsamic-Brown Butter Vinaigrette, Wilted Baby Spinach, Pistachio Pesto, Truffle Oil 23.00

Iron Horse Fairy Tale Cuvée, Green Valley '02...11.75

Milk-brined Veal Chop

Bread and Butter Pudding, Roasted Root Vegetables, Quince-Orange Reduction 39.00

Joseph Phelps Le Mistral, California...9.75

Char-crusted New York Strip Steak

Roasted Yukon Gold Potatoes, Blue Lake Green Beans, Sauce Foyot 38.00

Listrac, Château Clarke, France '03...13.00

A nickel will get you on the subway, but garlic will get you a seat.
Old New York proverb

January 14, 2007

An 18% gratuity will be added to parties of 8 or more.

We will be happy to discuss with you and attempt to accommodate any dietary or special needs diets.