

**PRINT.**  
~ DINNER MENU ~  
FEBRUARY 15, 2010

**APPETIZERS.**

- CRAB SALAD, AVOCADO SALSA, CUCUMBER 10
- LENTIL SOUP, SPINACH, ROASTED TOMATOES 8
- GOAT CHEESE GNOCCHI, PANCETTA, SPINACH 14
- MARKET GREENS, SHAVED VEGETABLES, RED WINE VINAIGRETTE 9
- ROASTED BEETS, TOASTED WALNUTS, CHERVIL, CITRUS VINAIGRETTE 12
- GRILLED OCTOPUS, CHORIZO, POTATO, OLIVES, HERB PUREE 14
- SALVATORE'S MILK RICOTTA, ARUGULA PESTO, CROSTINI 7
- BLUE POINT OYSTERS ON THE HALF SHELL, CHAMPAGNE MIGNONETTE 16
- PROSCIUTTO, ARUGULA, ARTICHOKE, PARMESAN, LEMON VINAIGRETTE 11
- CREAMY POLENTA, MUSHROOMS, MASCARPONE 8

**ENTREES.**

- FOUR STORY HILL FARM PASTURED CHICKEN, ROASTED ROOT VEGETABLES,  
SAUTÉED BROCCOLI RABE, AU JUS 21
- GRILLED RED SNAPPER, ESCAROLE, PARSLEY POTATOES, LEMON BAGNA CAUDA 23
- SEARED SEA SCALLOPS, PANCETTA, ARTICHOKE, ROASTED TOMATOES, SPINACH,  
OLIVE TAPENADE 24
- BRAISED SHORT RIBS, MASHED POTATO, CARROTS, WATERMELON RADISH, GREMOLATA 27
- ARTIC CHAR, SAUTÉED SALSIFY, LEEKS, HEN OF THE WOODS SAUCE 24
- CRISPY MUSCOVY DUCK, FREEKA RISOTTO, SPINACH, BLOOD ORANGE SAUCE 26
- SKIRT STEAK, FRIES, MARKET GREENS, SALSA VERDE 19

**DESSERTS.**

- FROZEN HAZELNUT PARFAIT, ARGYLE CHEESE FARMERS MAPLE YOGURT MOUSSE, ESPRESSO SYRUP,  
WARM GRAPPA CANDIED CHESTNUTS 9
- CHOCOLATE BREAD, LANCASTER COUNTY RAW HONEY, SALVATORE BROOKLYN RICOTTA 9
- PEAR STECCA, VANILLA ICE CREAM, BLOOD ORANGE GELEE,  
MARIELIZE TWELVE MONTH AGED GOUDA 9
- CARAMELIZED PINEAPPLE, SAUTERNE ZABAGLIONE, GRAPEFRUIT MARMELATA 9
- SALVATORE BROOKLYN RICOTTA CRÉME BRULÉE, BAKED APPLE, APPLE CIDER SORBET 9
- ICE CREAMS AND SORBETS 7