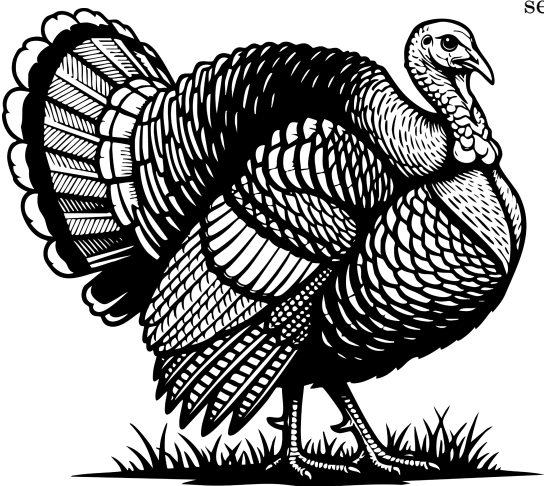




choice of

potato leek soup, croutons, truffle oil, shaved parmigiano
butter lettuce salad, honey crisp apple, stilton crumble
pomegranate, spiced walnuts, honey vinaigrette

choice of

roast organic breast of heritage turkey, au jus
seared filet of branzino — sauteed spinach, marble potatoes, salsa verde

with

wild mushroom pugliese bread stuffing
glazed yams
cranberry citrus relish
spicy brussel sprouts

and desserts of the house

\$100.00 per person

ALA CARTE DINING availability subject to change

- fried artichokes — lemon, mint, chili-flake, sea salt, sweet pea aioli — 22
- arancini — wild mushroom, fontina, sage — 28
- duck and chicken liver parfait — grape chutney, cornichon, brioche toast — 30
- burrata — roasted delicata squash, crispy prosciutto, pepitas, aged balsamic — 32
- roasted hudson valley beets — whipped goat cheese, hazelnuts, apple mostarda, sherry vinaigrette — 26
- artisanal bread basket — butternut squash butter, grove evoo — 8
-
- bavette cacio e pepe — grana padano, pecorino, black pepper, olive oil — 32
- cavatelli alla norma — charred eggplant, tomato, pepper, mint, smoked ricotta salata — 36
- tagliatelle bolognese — organic beef, veal, pork ragu — 36
- squid ink mafaldine — saffron poached mussels, fennel-seaweed bread crumbs — 45
- pappardelle — braised duck ragù, bitter greens, aged balsamic, chestnuts — 45
-
- seared filet of branzino — sauteed spinach, marble potatoes, salsa verde — 40
- pan-roasted free range chicken breast — roasted grapes, cipollini, tuscan herbs, mascarpone polenta— 40
- halibut — brown-butter cauliflower, crispy capers, golden raisins, pine nuts — 46
- porcini-rubbed ny strip steak — gnocchi alla romana , wild mushrooms, cipollini agrodolce — 54
-
- contorni — 12
- crispy russet potatoes — pecorino, rosemary
- sautéed broccoli rabe — anchovy butter