

Lunch Menu

Appetizers

Sashimi

Daikon, Avocado Mousse, Cucumber Melon Gelée, Mustard Ponzu 21

Jumbo Lump Crab

Green Mango and Papaya Salad, Pomelo, Cashew Nuts, Thai Dressing 19

Pasta

Buckwheat Tagliatelle, Kabocha Squash, Black Truffle 16

Gyoza

Prawn Dumplings, Garlic Chive, Ginger, Mountain Caviar 19

Sunchoke Risotto

Asian Pear, Lemon Froth, Aged Comté Cheese 18

Beets

Warm Baby Beets, Smoked Bacon, Goat Cheese, Frisée Salad, Stone Ground Mustard Vinaigrette 17

Mixed Organic Greens

Seasonal Greens, Cucumber, Balsamic Vinaigrette 15

Entrées

Wild Salmon

Honey Miso Glazed, Asian Vegetables, Spiced Mandarin Orange and Ginger Gastrique 24

Branzino

Pan Seared, Yukon Gold Potato, Leek Fondue, Pistachio Gremolata 26

Chicken

Quinoa Crusted Chicken Breast, Grits, Wild Mushrooms, Foie Gras Chicken Jus Emulsion 25

Duck Wonton

Sugar Snap Peas, Baby Carrots, Herb Infused Coconut Broth 25

Suckling Pig

Prepared Three Ways, Braised Tuscan Kale, Chestnut Purée, Smoked Ginger Jus 28

Braised Beef Short Rib

Potato Purée, Lardons, Caramelized Red Onions 27

Clay Pot Rice

Japanese Brown Rice, White Sesame, Grilled Abalone Mushroom, Edamame, Shishito Peppers 22

\$24.09 Menu

Appetizer

Soup of the Day

or

Tuna Tataki

Mesclun Greens, Feta Crouton, Balsamic Vinaigrette

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Entrée

Tasmanian Sea Trout

Fennel Mousse, Scallop, Ratatouille, Chorizo Emulsion

or

Duck

Long Island Duck Breast, White Bean Cassoulet, Braised Red Cabbage

SAKE

10 Harushika "Tokimeki," Sparkling Sake, Happo Junmai

13 Tsukinokatsura, "Yanagi," Junmai Daiginjo

SPARKLING & CHAMPAGNE

15 Nino Franco, Prosecco, "Rustico," Valdobbiadene, Italy MV

20 Lieb Family Cellars, Blanc de Blancs, North Fork of Long Island 2004

27 Pol Roger, Brut, "Extra Cuvée de Réserve," Épernay, France MV

65 Moët et Chandon, "Dom Pérignon," Épernay, France 1999

25 Montaudon, Rosé, "Grande Brut," Reims, France MV

WHITE

15 Sancerre, Domaine Jean-Paul Bolland, Loire Valley, France 2007

19 Riesling, Weingut Richter, "Estate," Mosel, Germany 2007

11 Torrontes, Sagta, Salta, Argentina 2007

29 Chablis, Olivier Leflaive, "Vaudésir," Grand Cru, Burgundy, France 2003

16 Chardonnay, Clos du Val, Carneros, California 2006

ROSÉ

9 Wölffer, The Hamptons, Long Island 2007

RED

22 Pinot Noir, Four Graces, Willamette Valley, Oregon 2006

15 Rioja, Baron de Ley, Reserva, Rioja, Spain 2001

11 Mourvedre, Terrebrune, "Terre d'Ombre," Provence, France 2006

19 Chianti Classico Riserva, Melini, "La Selvanella," Tuscany, Italy 2003

23 Lalande-de-Pomerol, Château Belles-Graves, Bordeaux, France 2003

24 Cabernet Sauvignon, Ferrari-Carano, Alexander Valley, California 2005

NON-ALCOHOLIC BEVERAGES 8

Fentiman's Ginger Beer, Organically Brewed

Half Circle, Pomegranate, Pineapple Juice and Sprite

Emperor's Punch, Lychee Juice, Orange Juice, Blood Orange Juice, Sour Mix

*Chef de Cuisine Brandon Kida
Sommelier Annie Turso*