



79 Macdougall Street
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APPETIZERS

Organic Bibb Lettuce with Grapes and Buttermilk-Herb Dressing	7
Arugula with Gala Apples, Parmeggiano-Reggiano and Hazelnut Balsamic Vinaigrette	10
Steamed Egg with Creamy Anson Mills Polenta and Gorgonzola	8
Portuguese Sardines with Parmeggiano-Reggiano, Tomato Confit and Olive Oil	9
Charred Cape Cod Baby Squid, Lemon Confit, Olives and Pancetta	9
Artichoke Pasta	11
Hudson Valley Foie Gras with Black Mission Fig Jam and Black Pepper	16

SEASONAL STARTERS

Sauteed Brussels Sprouts with French Herbs	7
Roasted Baby Beets with Olive Oil, Balsamic and Creamy Horseradish	6
Roasted Eggplant with Piquillo Peppers, Toasted Almonds and Sherry Vinegar	6
Steamed Fall Beans with Lemon Olive Oil and Garlic	7

ENTREES

Olive Oil Poached Chatham Cod with Black Pepper Tagliolini and Lemon Gremolata	22
Grilled Dorade with Lemon-Shallot Vinaigrette	21
Grilled Lobster with Roasted Butternut Squash Purée, Brussels Sprouts & Lobster Consommé	8
Line-Caught Wild Striped Bass with Flageolet Beans, Guanciale Stew and Leek Fondue	23
Boneless Pork Chop with Celery Root & Apple Purée, Mustard Greens & Braised Pork Cheeks	24
Grilled Ribeye Steak with Spinach, Bone Marrow Gravy and Potato Pate Choux	26
Roast Lamb Saddle with Tomato Red Pepper Ragout, Parmeggiano-Reggiano Purée and Pesto	26

ACCOMPANIMENTS

Homemade Corzetti with Seasonal Mushrooms, Arugula and Shaved Parmeggiano Reggiano	11
Creamy Anson Mills Polenta	6
Glazed Vegetables	8
Cauliflower and Taleggio Cheese Gratin	7
Sauteed Broccoli Rabe with Roasted Peanuts	7