

satur farms toy box tomatoes - bush basil - tomato gelée - blue basil flowers

chef's garden  
summer salad

haas avocado - peekytoe crab - californian caviar - citrus coriander

liquid avocado  
local onions - chive blossoms

hudson valley foie gras - frog hollow peach tartare - pistachio dust

feather ridge farm eggs  
golden corn - summer truffle

tuscan kale soup - sprouted lentils - pork neck - organic grains

purple artichokes - ravioli - sylvetta arugula - pinenuts

rockshrimp  
hot gelée - cucumber pearls

summer squash - langoustine - naval orange reduction - borage

branzino  
artichoke - bronze fennel

potato fondant - black bass - flourless gnocchi - curls - summer truffle sabayon

local quail  
black spice - earth tones

tri-colored carrots - striped bass - nasturtium emulsion - mint oil

berkshire cheek  
steel cut oats - scallion soubise

baby leeks - maine lobster - scallop parcels - chia seeds

summer melon  
cavillon - honeydew - mint

pickled onions - griggstown poussin - cured egg yolk - garlic purée - purslane

black mission fig  
bourbon pecan - tomatillo - burrata

anise hyssop - grimaud duck - chefs garden candy beets - hibiscus jus

frozen meringue  
lemon - blueberry - sage

quinoa - veal tenderloin - burdock - mizuna - hon shimejis

10 course | 180

caramel corn - tarragon - lime - cheddar

chocolate - pistachio - black plum

frozen meringue - lemon - blueberry - sage

peaches and cream - cucumber - basil

4 course | 90

6 course | 120

carte | app 20 | main 40 | dessert 15

# Juni

## LATE SUMMER COCKTAILS

16

### Chili Passion

*Remy VS Cognac, Passion Fruit, Egg White, Chili Flakes*

### Bush Basil

*Mount Gay Black Barrel Aged Rum, Bush Basil, Mint, Lime*

### Strawberry and Balsamic

*Patron Reposado Tequila, Strawberries, Citrus Juice, Balsamic Vinegar*

### Cucumber and Dill

*Ethereal Gin, St Germain, Galliano, Cucumber Juice, Maple, Dill*

### Berry Sparkler

*Brut Champagne, Framboise, Blackberry, Raspberry Purée, Lemon*

### Celery and Apple

*Beefeater Gin, Green Chartreuse, Celery and Green Apple Juices, Honey Essence*

### Black Tea and Lavender

*Templeton Rye, Cynar, Dewar's Scotch, Black Tea Infused Cocchi Americano, Lavender Syrup*

## GIN & CLASSICS

15

### Martinez

*Death's Door Gin, Carpano Antica, Aperol, Bittermen Aromatic Bitters*

### Gin and Tomr's

*Beefeater 24 Gin, Tomr's Tonic*

### Pimm's Cup

*Corsair Gin, Pimm's No 1, Cucumber, Pickett's Ginger*

### Manhattan

*Alibi Whiskey, Housemade Sweet Vermouth, Bitters*

### Hemingway Daiquiri

*JM Rhum Blanc, Lime, Grapefruit, Maraschino*

## CRAFT BEERS

Einbecker, Non-Alcoholic, Germany, 11.2oz	8
Ithaca, 'Apricot Wheat', Ithaca, NY, 12oz	8
Estrella, Damm Inedit, Spain, 16.9oz	12
Captain Lawrence, 'Kolsch', Elmsford, NY, 12oz	11
Peak Organic, 'Amber Ale', Portland, ME, 12oz	8
Brooklyn, 'East India Pale Ale', Brooklyn, NY, 12oz	7
Chimay Rouge, 'Première', Belgium, 11.2oz	11
Ommegang, 'Three Philosophers', Cooperstown, NY, 12oz	10
Anchor 'Porter', San Francisco, CA, 12oz	8

## WINES BY THE GLASS

### Sparkling

Bailly-Lapierre, Cremant de Bourgogne, 2008, France	17
Thierry Triolet, Brut Rose, NV, France	29
Billecart-Salmon, 'Reserve', Brut, NV, France	33

### White

Pinot Blanc, Elena Walch, 2011, Austria	13
Riesling, Red Newt Cellars, 2011, Finger Lakes	14
Furmint, Royal Tokaj, 2011, Hungary	15
Txacolina, Uriondo, 2011, Spain	16
Sauvignon Blanc, Chateau Magneau, 2011, Bordeaux	17
Chablis, Domaine Laroche, 'Saint Martin', 2011, Burgundy	19
Chardonnay, Selby, 2011, Russian River, CA	22

### Rosé

Grenache, Hecht & Bannier 'Cotes de Provence Rose', 2012, Languedoc	16
Txakolina, Ameztoi Txakolina "Rubentis", 2012, Spain	15
Tibouren, Clos Cibonne 'Cuvee Speciale des Vignettes Rose', 2011, Cotes de Provence	20
Pinot Noir, Big Table Farm, 2011, Willamette Valley, OR	22

### Red

Cabernet Franc, Damiani, 2010, Finger Lakes, NY	16
Rosso di Montalcino, Camigliano, 2010, Tuscany, Italy	17
Gamay, Potel-Aviron Morgon 'Cote de Py Vieilles Vignes', 2010, Burgundy	18
Pinot Noir, Domaine Barmes Buecher, 2011, Alsace	19
Merlot, Chateau La Fleur des Rouzes, 2010, Pomerol	20
Grenache, 'Vieilles Vignes Besson Vineyard', Birichino, 2011, Central Coast, CA	21
Domaine Ninot, 'Mercury Vieille Vignes', 2010, Burgundy	22