

SHERIDAN · SQUARE ·

Late Spring 2008

Starters

“Sashimi” of Dayboat Fluke

braised hearts of palm with tamarind, yuzu
and Indian mustard oil **11**

Spring Market Salad

warm cherry hill farms asparagus salad over tender greens, with pickled
beets, crisp pancetta and poached organic egg **14**

Crispy Squash Blossom

jumbo lump crab with avocado, roasted corn
salsa and mango chili sauce **17**

Wood Roasted Giant Prawns

artichoke white bean salad with fennel, arugula and shaved parmesan **15**

Marjoram Scented Roast Vermont Quail

risotto of spring peas with tender spring onions, blonde
morels and apple smoked bacon **19**

Foie Gras Ravioli

in golden oxtail broth with Satur Farm’s spring vegetables
and early summer truffles **15**

Sides 8

Creamy Polenta with gorgonzola and toasted pine nuts

Cherry Hill Farms Asparagus served with sauce gribiche

Wood Oven Roasted Wild Mushrooms

Swiss Chard Gratin with parmesan and aged gruyère

Ruby Crescent Potatoes – pancetta, sage and sweet garlic

SHERIDAN · SQUARE ·

Mains

Wood Grilled Carolina Trout

golden beets in honey ginger vinaigrette with wild rice, garden beans and yuzu hazelnut brown butter **24**

Wood Oven Roasted Wild Atlantic Halibut

lentil vert du puy with braised fennel, artichokes, and black olive vinaigrette **26**

Coriander Scented Berkshire Pork

braised belly and seared loin with baby mustard greens, wood oven roasted fennel, and eggplant caponata **25**

Sheridan Square “Cioppino”

scallops, clams, shrimp and mussels braised in tomato fennel broth with saffron aioli and sourdough croutons **29**

Anise Scented Crisped Long Island Duckling Breast

creamy cauliflower with braised fava beans, spring peas, and sour cherry rhubarb chutney **27**

Pancetta Wrapped Seared Loin of Veal

soft polenta with grilled porcini, braised cippolini, asparagus, favas and rosemary scented sherry jus **36**

Juniper scented Dry Aged Prime Rib of Beef

morels in red wine with parsnip hazelnut puree, wood roasted cipollini and crispy marrow **36**

From the wood Burning Grill

Rosemary Crusted Australian Rack of Lamb m.p

Dry Aged Prime New York Strip m.p

Fresh Fish of The day m.p.