

RESTAURANT WEEK FALL 2017

JAMESTOWN FISH SOUP

A spicy puréed soup made with the daily catch, tomato, saffron, fennel and a Gruyère frico. No shellfish!

**SCALLOP CEVICHE

Local scallops dressed with sesame, sake & togarashi - with pickled radish, yuzu, seaweed salad and a rice cracker-

DUCK MEATBALLS

Hudson Valley duck, Berkshire pork, apricots & sage - with cherry mostarda and red pepper soffritto.

CAPONATA

Sicilian eggplant dish seasoned with celery, pignoli, sultanas, capers, tomato, olives, and basil with shaved ricotta salata

ARUGULA SALAD

Baby arugula with pickled golden beets - dressed with hazelnuts, Banyuls vinegar and aged Bloomsday cheese



SWORDFISH

Grilled with grilled corn, daniele chorico, fall squash and pequillo pepper purée

SALMON

Slow roasted Faroe Island Salmon served with fall squash, walnuts, exotic mushrooms, brussels sprouts, and forbidden rice

BLACK LINGUINE & CLAMS

Linguine «nero» with clams prepared «in bianco,» simply tossed with clam juice, garlic, oil, black pepper & parsley.

MUSSELS & LINGUINE

Black linguine tossed in a spicy mussel sauce made with white wine, tomato and garlic

CALAMARI & LINGUINE

Black linguine with Galilee calamari, stewed with white wine, tomato, marjoram and espelette pepper.

VEGETABLES

An assortment of some of the many delicious vegetables on this weeks menu. Please specify vegan or vegetarian.

STEAK & FRITES

Grilled, picanha, a.k.a. culotte steak from grass-fed cows with our homemade spiced fries



YOGURT PANNACOTTA

Blueberry jam, oat streusel

ALMOND POLENTA CAKE

Blueberry jam, whipped ricotta, candied almonds

DARK CHOCOLATE TASTING

Chocolate ganache, flourless chocolate cake, chocolate ice cream, sea salt