
APPETIZERS

wild mushroom lasagna 16
sautéed garlic spinach, brie bechamel
blistered cherry tomatoes
& fried shallots

potato & leek soup 12
fried potato, sour cream & chives

caesar salad 12
chopped romaine hearts,
parmesan reggiano, white anchovy,
traditional dressing & potato croutons

roasted beet salad 14
shaved delicata squash, dried cherries,
toasted pistachios, goat cheese
& sweet onion vinaigrette

oyster rockefeller 18
spinach purée, pernod,
smoked bacon & herbed hollandaise

orecchiette bolognese 18
braised veal, pork, beef & tomato ragù,
red wine, parmesan reggiano & fresh herbs

white cheddar
& scallion pierogis 18
braised beef & sour cream

tuna tartare 17
puffed rice, miso cured egg yolk,
scallion aioli & kimchi consommé

oliver's spinach loaf 9

ENTRÉES

cold water lobster tail 49
ricotta gnudi, baby bok choy, morels,
buttered turnips & curry raisin emulsion

seared salmon 39
asparagus mole, purple sticky rice, jicama
& apple mustard relish

wild striped bass 39
apple miso purée, butternut squash,
leek and pancetta hash, swiss chard
& arugula pesto

vegetable and chickpea curry 24
late harvest vegetables, coconut milk,
yellow curry & jasmine rice

chicken milanese 32
marinated tomato, red onion, baby arugula,
parmesan reggiano & balsamic reduction

turkey dinner 36
roasted beet salad or leek soup
herbed stuffing, green beans,
mashed potatoes & cranberry sauce

usda prime filet mignon 52
yukon gold whipped potatoes, brussels sprouts,
oyster mushrooms & herbed truffle butter

long island duck breast 41
spätzle with savoy cabbage, bacon lardons,
sweet potato purée & caramelized onion demi

braised lamb shank 45
smoked mascarpone polenta,
stewed tomatoes & swiss chard

menu is subject to change