

marché

petites assiettes:

moroccan olives, orange, pistou	4.
almonds, extra virgin olive oil, sea salt	4.
pig candy: applewood smoked bacon, brown sugar, spices	4.
potted smoked prawns	8.
veal tongue "pastrami", horseradish creme fraiche	5.

les plats:

soup: sweet potato, green garlic, farinette	8.
romey lettuce, buratta cheese, jamie farms baby heirloom tomatoes, croutons, red wine vinaigrette	10.
james arugula, toms terrific and taho gold tangerine, blood and cara cara orange, pecans, smoked ricotta	10
hudson valley foie gras terrine, brioche maison	market.
baby carrots, spring onions, melted leeks, ginger carrot butter sauce	11.
artichokes, cipolini, faro, white wine, soft herbs	13.
sacramento delta asparagus, oeuf sur la plat, reggiano, brown butter	15.
chantrelle mushrooms, house made cavatelli, coleman spigarello	15.
heirloom shelling bean stew, grilled trevisso, preserved cherry bread crumbs, smoked onions	13.
diver scallops, parsnips, grape fruit, fava beans	15.
langoustine a la plancha, brown butter, parsely concosse, meyer lemon	16.
healthy family farms chicken, celery, san marzanos, olives.	15.
windrose farms lamb, wheat berries, swiss chard, cranberry relish	market.
harris ranch natural "eye" rib eye, pomme daufinoise, creme d'epinard, sauce vin rouge	17.

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