

TRAI F



JUNE 2013

black nectar pluots, sour cherries, greens, bacon, blue cheese, toasted almonds, dijon vin.

snap peas, grapes, arugula, sorrel, grapefruit, feta, sunflower seeds, dill, spiced-smoked vin.

green asparagus, pistachios, shaved radish-celery-carrot, yogurt, tarragon, citrus vin.

fresh mission figs & its mostarda, burrata cheese, shaved foie, thai basil, hazelnuts, balsamic

hamachi carpaccio, avocado mousse, pluots, tarragon, asparagus, truffle-soy-sesame

spicy bigeye tuna tartare, tempura japanese eggplant, kecap manis

joe's chopped chicken livers, balsamic-bacon toasts, rosemary & shallots

tempura of royal trumpet mushrooms, truffle honey & ponzu, orange-sesame

salt & pepper shrimp, cauliflower, romesco, peperoncini, parsley-garlic

hampshire pork belly, hearts of palm, bacon, snow peas, cauliflower, mango

strawberry-cinnamon glazed berkshire baby back ribs

buffalo-style frog legs, blue cheese, fresh & pickled watermelon, celery salad

baked muenster cheese, smoked chorizo, golden apples, crostini

bbq, braised short rib sliders, sweet potato fries, smoked paprika aioli

sauteed broccoli rabe, portabello mushrooms, truffle toast, fried egg, aged asiago

lightly-seared butterfish, braised artichokes, spring peas, tomato marmalade, olive

cornmeal-crust soft-shell crabs, thick cut fries, cornichon tartar, chipotle s&s

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*seared dayboat scallops, snap & english pea risotto, caper-tomato-lemon brown butter
whole-roasted head-on pink prawns, black truffles, cognac, spring onions, foie gras toast
risotto of maine lobster, spicy sausage, toasted barley, pistachios, mushrooms
sautéed sweetbreads, roasted asparagus, cauliflower, hon shimeji's, shiitakes, english peas
seared foie gras, yukon potatoes, bacon, sunny egg, maple, hot sauce*

3 cheese plate: black river blue, cabrie, pierre robert; muscat grape & peach jams

PLEASE INQUIRE ABOUT OUR CHEF SELECTION

available for parties of 3 or more... participation of entire table is required