LUNCH MENU

MIXED GREEN SALAD, ROASTED KABOCHA SQUASH
CARAMELIZED WALNUTS, POMEGRANATE VINAIGRETTE

OR

SOUP OF TODAY

JOE’S CLASSICS:

CRISPY DUCK LEG WITH SICHUAN ROASTED PINEAPPLE
WINTER GREENS, HAZELNUT OIL, POMEGRANATE VINAIGRETTE 15.

PORCINI CRUSTED ATLANTIC SALMON, PANCETTA GNOCCHI
MUSHROOM PUREE, YELLOW WAX BEANS 14.

RAVIOLIS OF CHICKEN, SPINACH & RICOTTA CHEESE
SALAD OF MIXED HERBS, CHERRY TOMATOES, DRY TOMATO VINAIGRETTE 13.

GNOCCHI OF FLORIDA ROCK SHRIMP & SPRING BASIL
TOSSED WITH TEXAS GULF SHRIMP & SHRIMP BISQUE 14.

CALIFORNIA SAND DABS WITH AVOCADO, CHERRY TOMATOES
ROCK SHRIMP & CHIVE NAGE 13.

GRILLED SHRIMP ON SAFFRON RISOTTO, SOFRITO WITH PISTACHIO,
SUNFLOWER SEEDS & ALMONDS, LOBSTER NAGE 14.

SEAFOOD FEDEUA, MAINE SCALLOPS, TEXAS SHRIMP & PACIFIC COD
SPANISH PASTA COOKED IN A PAPRIKA SPICED LOBSTER BROTH 16.

PRIME BEEF SIRLOIN, ROASTED & SLICED, SMASHED YUKON POTATOES
WITH SOUR CREAM & SCALLIONS, SNAP PEAS & CARROTS, BROWN BUTTER
BALSAMIC VINAIGRETTE 15.

FOR THE COURTESY OF OTHERS WE ASK THAT YOU REFRAIN FROM USING CELL PHONES IN THE RESTAURANT.
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Mixed Field Green Salad with Roasted Kabocha Squash, Shafts Blue Cheese, Toasted Pine Nuts, Huckleberry Vinaigrette</td>
<td>10.</td>
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<tr>
<td>Tuna Tartare &amp; Smoked Salmon with Sliced Cucumbers, Diced Tomatoes &amp; Lemon Oil</td>
<td>14.</td>
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<tr>
<td>Duck Confit Salad with Szechuan Roasted Pineapple, Field Greens, Pomegranate Vinaigrette</td>
<td>13.</td>
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<tr>
<td>Roasted Beet &amp; Pickled Herring Salad, Curly Cress, Pink Lady Apples, Purple Mustard</td>
<td>12.</td>
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<tr>
<td>Porcini Mushroom Ravioli with Wild Mushrooms, Parsley &amp; Reggiano Parmesan Broth, Add White Truffles $30</td>
<td>15.</td>
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<tr>
<td>Peky-Toe Crab &amp; Grilled Persimmons with Shaved Radish, Fennel Frisee, Tarragon-Truffle Vinaigrette, Pistachio</td>
<td>16.</td>
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<tr>
<td>Foie Gras Torchon &amp; Parfait with Quince, Spiced Tamarind, Coconut Sorbet</td>
<td>17.</td>
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<tr>
<td>Maine Lobster with Caviar Cream, Fingerling Potatoes, Tarragon, Pickled Onion, Saffron Lobster Emulsion</td>
<td>19.</td>
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<tr>
<td>Grilled Escolar with Black Lentils, Wax Beans, Mushroom Soubise, Arugula Puree, Tomatoes on the Vine</td>
<td>27.</td>
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<tr>
<td>Crispy Chicken, Purple Yams, Baby Bok Choy, Truffle Soy Brown Butter, Miso Piquillo Puree</td>
<td>27.</td>
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PRIX FIXE MENUS

AUTUMN SQUASH MENU

- BUTTERNUT SQUASH TART, PORT CARAMELIZED ONIONS
  CURLY CRESS & FROMAGE BLANC
- MIRIN GLAZED BLACK COD, PUMPKIN POTSTICKERS
  BABY BOK CHOY, CRISPY SCALLIONS
- SZECHUAN PEPPER CRUSTED VENISON
  KABOCHA SQUASH PUREE, WATER CHESTNUTS
  MAITAKE MUSHROOMS, HUCKLEBERRY-PINE NUT VINAIGRETTE
- SPICED DELICATA SQUASH TURNOVERS,
  SALTED PECANS, CHAI ICE CREAM

$65

TASTING MENU

CHICO

AMUSE

FRENCH SARDINES
  EGGPLANT, LIPSTICK PEPPER, ARUGULA, CRUSTINI
- GRILLED COBIA
  SPICED BLACK RICE, SUGAR SNAP PEAS, BABY CARROTS
  SAUCE AMERICAN
- CARVED BERKSHIRE PORK RIB ROAST
  YAM PUREE, BLACK KALE
  PICKLED HONCHIMEGI MUSHROOMS EMULSION
- DESSERT AMUSE
- BANANA-CHOCOLATE CAKE CINNAMON ICE CREAM
  CHOCOLATE GANACHE

$75.

CHEF DE CUISINE JOSH GIL

FOR THE COURTESY OF OTHERS WE ASK THAT YOU REFRAIN FROM USING CELL PHONES IN THE RESTAURANT
**Leaves Pure Teas**

**Sweet Chamomile**

naturally sweet blend of chamomile flowers, licorice root, spearmint and peppermint leaves

**Earl Grey**

finest first pressing of oil of bergamot on a fine Ceylon leaf

**Take’ Sencha**

sweet and seductive Japanese green tea, Take’ refers to the much revered the bamboo

**Manjushree Estate Assam:**

full-bodied black tea from the Assam provence

**Ti – Kuan Yin**

Green tea from the Fujian province of China

**All Teas $2.50**

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**Ports and Dessert Wines**

- **Bonny Doon – Muscat – Vin de Glacier** 8.
- **Quady – Elysium – Black Muscat** 7.
- **1982 Dow’s – Colheita** 13.
- **Leacock’s 5 Year Malmsey Madeira** 8.
- **Leacock’s 10 Year Bual Madeira** 10.
- **Prager – petit syrah port – Lodi** 13.
- **2004 Inniskillin – Ice Wine – Cabernet Franc** 28.
- **1999 Chateau d’Yquem – Sauternes (375 ml)** 225.
CHEESES

PEE WEE PYRAMID — CYPRESS GROVE — GOAT’S MILK

EPOISSES — BERTHAUT BURGUNDY — COW’S MILK

LAMB CHOPPER — CYPRESS GROVE - SHEEP’S MILK

SHAFTS BLUE — PETALUMA — COW’S MILK

EXPLORATEUR — ILE DE FRANCE — COW’S MILK

ONE SELECTION WITH GARNISH  
$6
SELECTION OF FIVE  
$12

EVENING DESSERTS

PUMPKIN FLAN
ALMOND-GINGER TUILE, MAPLE FOAM
SPICE & PUMPKIN SEEDS

CHOCOLATE CRUNCH CAKE
HAZELNUT PRALINE & VANILLA ICE CREAM
CANDIED HAZELNUTS

COFFEE CRÈME BRULEE
CINNAMON-SUGAR BISCOTTI

CARAMELIZED PEAR BREAD PUDDING
BAY LEAF ICE CREAM, CARAMEL JUS, ROASTED PINE NUTS

HOLLIDAY COOKIES
ASSORTED COOKIES WITH CRÈME ANGLAISE

CHOCOLATE SOUFFLE CAKE, CHOCOLATE-RASPBERRY CENTER
RASPBERRY SORBET
(PLEASE ALLOW 18 MIN)

ALL DESSERTS $8.00

PASTRY CHEF — Cecilia Clarizio