



Restaurant • Bar

**NYC Restaurant Week
Summer 2009**

LUNCH

Mixed Local Baby Greens
Grilled Octopus with Sorrel, Olives and Cherry tomatoes
Melon Soup with Crispy Prosciutto and Cress

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Sheep's Milk Ricotta Raviolini with Heirloom Tomatoes and Arugula
Warm Lobster Salad with Corn, Beans, Shaved Celery and Mustard Seed Vinaigrette
Saba Glazed Pork Spareribs, Green Tomato Parmigiana

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Chocolate Panna Cotta with Sour Cherries
Dancing Ewe Farms Ricotta with Apricot Mostarda
Cookies and Biscotti

DINNER

Buffalo Mozzarella, Greenmarket Tomatoes, Purslane
Beef Carpaccio with Preserved Artichokes and Arugula
Grilled Octopus with Sorrel, Olives and Cherry tomatoes

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Lobster Ravioli with Herb Butter and Corn Shoots
Chatham Cod with Fresh Corn Polenta and Green Market Bean Salad
Braised Beef Shortrib with Caramelized Onion, Baby Vegetables and Barley

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Chocolate Panna Cotta with Sour Cherries
Dancing Ewe Farms Ricotta with Apricot Mostarda
Cookies and Biscotti