

## APPETIZER

Fishers Island Oysters \* | \$12, \$22

mignonette, ELEVEN hot sauce

Jumbo Lump Crab Cake | \$12

warm potato salad, celery heart vinaigrette, parsnip, fines herbes

Ricotta Cavatelli | \$11

black truffle, duck confit, Brussels sprout leaves, squash, golden raisin, Parmesan

Smoked Jamison Farm Lamb Taco | \$10

tomatillo salsa, goat cheese, refried lentils

Chestnut Agnolotti | \$9

apple brown butter, sweet potato, sage, Pecorino Romano

Hudson Valley Foie Gras | \$18

25 year balsamic, parsnip bread, arugula, cranberry, Hickory nuts

Sea Scallops | \$14

crème fraiche potato puree, crispy fingerling potatoes, golden beets, horseradish

Tuna Tartare \* | \$12

Meyer lemon mignonette, pea tendrils, white anchovy

Yellowtail Sashimi \* | \$14

miso preserved lemon, avocado, Daikon sprouts, cucumber, spicy soy, kumquats

Pork Belly | \$9

Anson Mills grits, spicy greens, chow chow, apple, maple gastrique

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## SOUP & SALAD

Beet Salad | \$10

brioche, pear, lolla rossa, citrus, crème fraiche, maple vinaigrette, pumpkin seed

Three Greens | \$10

radicchio, arugula, endive, goat cheese vinaigrette, roasted sweet peppers

Roasted Sweet Potato & Pumpkin Soup | \$7

curry, shallots

Smoked Seafood & Root Vegetable Stew | \$9

rock shrimp, wild striped bass, lobster

## ENTREE

### Seafood Tasting | \$36

salmon, crab cake, scallop

### Pacific Black Cod | \$27

celery root & clam chowder, red potatoes, butternut squash, Meyer lemon

### Golden Tilefish | \$29

hot Italian sausage, mussels, cous cous, sun-dried tomatoes, caperberries

### Salmon | \$28

Savoy cabbage, puffed wild rice, fennel, pomegranate, chervil

### Strozzapreti Pasta | \$23

Lacinato kale, leeks, celery root, butternut squash, chanterelles, fromage blanc

### Pork Chop | \$28

glazed sweet potatoes, golden beets, turnip, grilled bacon, jalapeno-apple marmalade

### Park Farms Chicken | \$26

risotto, Swiss chard, thyme jus

### Duck | \$28

roasted breast & confit, flageolets, bitter greens, kumquat, late harvest vinegar

### Jamison Farm Lamb | \$36

smoked shoulder, saddle, lamb bacon, local beets, potatoes, red onion marmalade, mint

### Beef Tenderloin | \$38

roasted cauliflower & broccoli rabe, chimichurri, crispy potato gratin

### Prime NY Strip Steak | \$45

braised veal & white cheddar pierogi, chanterelles, green onion coulis, veal jus

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## FEATURED WINES

### 2009 Copain Viognier *Tous Ensemble* | \$16

Mendocino County, California

### 2008 Grove Mill Pinot Noir | \$17

Marlborough, New Zealand

### 2009 Torbreck *Cuvee Juveniles GSM* | \$18

Barossa Valley, Australia

### Wine Flight | \$17

## CHEF'S TASTING MENU

| \$65 (Wine pairing additional \$25)

### Yellowtail Sashimi \*

miso preserved lemon, avocado, Daikon sprouts, cucumber, spicy soy, kumquats

**2010 Chateau Montelena Riesling, Potter Valley, California**

### Pacific Black Cod

celery root & clam chowder, red potatoes, butternut squash, Meyer lemon

**2005 Conde de Valdemar Reserva Tempranillo, Rioja, Spain**

### Jamison Farm Lamb

smoked shoulder, saddle, lamb bacon, local beets, potatoes, red onion marmalade, mint

**2008 Trefethen Merlot, Oak Knoll District, Napa Valley, California**

### Fuji Apple Pie

buttermilk ice cream, cider reduction, candied pecans, oat streusel

**2005 Chateau Ste Michelle Late Harvest Chenin Blanc, Horse Heaven Hills, Washington**

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## CHEF'S VEGETARIAN TASTING MENU

| \$45 (Wine pairing additional \$25)

### Beet Salad

brioche, pear, lolla rossa, citrus, crème fraiche, maple vinaigrette, pumpkin seed

**2010 Cline Viognier, North Coast, California**

### Chestnut Agnolotti

apple brown butter, sweet potato, sage, Pecorino Romano

**2005 Conde de Valdemar Reserva Tempranillo, Rioja, Spain**

### Miso Glazed Butternut Squash

mushrooms, crispy potato gratin, turnips, chimichurri

**2008 Acquagiusta Rosso Super Tuscan, Maremma, Tuscany, Italy**

### Carrot Cake

fromage blanc, golden raisin coulis, pear sorbet, walnuts

**2010 Adelsheim Pinot Noir Deglace, Chehalem Mountains, Oregon**

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\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

As an integral part of ELEVEN's mission, we purchase the freshest and highest quality seasonal ingredients. In this pursuit, we rely on a great group of local farmers as well as some pretty amazing producers from around the country.