

FIRST COURSE

American Farmstead Cheeses * | \$4 each

Old Chatham Shepherding Co. Camembert – pasteurized sheep's & cow's milk, NY

Rogue Creamery Smokey Blue – raw cow's milk, OR

Jasper Hill Farm Constant Bliss – organic raw cow's milk, VT

Upland's Cheese Company Pleasant Ridge Reserve – raw cow's milk, WI

Cypress Grove Humboldt Fog – ashed, pasteurized goat's milk, CA

Bellwether Farms San Andreas – raw sheep's milk, CA

Hendricks Farm & Dairy Grass Stains – raw cow's milk, PA

Chesapeake Littleneck Clams * | \$1, \$5, \$10

steamed or on the half shell, ELEVEN hot sauce, cocktail sauce

Oysters * | \$2, \$11, \$20

classic mignonette, ELEVEN hot sauce

Tomato Ravioli | \$11

summer truffle sauce, house-made guanciale, focaccia croutons

Spicy Tuna Tartare * | \$14

wasabi-bean salad, tomato ponzu, sesame tuile, pea shoots

Warm Heirloom Tomatoes | \$12

sweet corn polenta, fried chanterelle mushrooms, pine nuts, pesto

Yellowtail Sashimi * | \$14

lemon miso, cucumber, radishes, nasturtiums, spicy soy

House-Made Prosciutto | \$14

musk melon, white peaches, basil, cherry bomb peppers, extra virgin olive oil

Wild Texas Shrimp | \$14

Anson Mills white corn grits, bacon, braised greens, scallion-lager sauce

Jumbo Lump Crab Cakes | \$12

chorizo piperade, yellow tomato coulis

Sea Scallops * | \$14

potato crust, creamed corn, smoked sweet onion, tasso ham

SOUP & SALAD

Arugula & House-Made "Lambcetta" | \$9

fig-balsamic vinaigrette, Old Chatham Ewes Blue cheese

Three Greens | \$9

radicchio, arugula, frisee, creamy goat cheese dressing, roasted sweet peppers

Heirloom Tomatoes | \$9

pancetta, focaccia croutons, purple basil, Hendricks Farm Grass Stains cheese, balsamic aioli

Three Sisters Farm Mesclun | \$9

McConnells Farm peaches, Humboldt Fog cheese, Banyuls vinaigrette

Lobster & Sweet Corn Veloute | \$10

thyme, charred croutons

Heirloom Tomato Gazpacho | \$7

cucumbers

ENTREE COURSE

Seafood Tasting * | \$34

jumbo lump crab cakes, wild Texas shrimp, Scottish salmon

Scottish Salmon * | \$29

chanterelle mushrooms, sungold & beefsteak tomatoes, broad beans, purple basil

Tuna * | \$29

olive oil-poached tomatoes, olive pappardelle, fennel, anchovies, basil, romaine

Wild Striped Bass | \$29

littleneck clams, Italian sausage, McConnells Farm sweet corn, new potatoes, lobster butter

Alaskan Halibut | \$34

stewed tomatoes, crispy chanterelle mushrooms, corn milk, pea tendrils

Semolina Gnocchi | \$22

Elysian Fields Farm lamb, Swiss chard, tomatoes, oil-cured olives, feta, mint

Heritage Farms Chicken | \$24

pan-roasted breast, braised leg risotto, organic Swiss chard, thyme jus

Prime NY Strip Steak | \$43

potato-goat cheese pierogi, spinach, caramelized onion jus

Pork | \$34

roasted loin & pulled pork, peach barbeque, summer squash, smoked onions, sweet corn grits

Elysian Fields Farm Lamb | \$34

roasted saddle, braised lamb tortelloni, baby summer squash, "lambcetta"

Beef Tenderloin | \$38

new potatoes, red wine-braised shallots, summer truffles, forest mushrooms, tomato jus

BEVERAGE FEATURES BY THE GLASS

Gruet Brut, Blanc De Noirs, New Mexico | \$13

2004 Robert Stemmler Nugent Vinyard, Russian River Valley, California | \$25

2006 Bigi Orvieto Classico, Italy | \$9

Saranac Pomegranate Wheat Beer, New York | \$6

Guinness Side Up | \$10

house-made lemonade, Lychee liquor, Guinness draft

CHEF'S TASTING MENU

| \$65 (Wine pairing additional \$30)

Spicy Tuna Tartare *

wasabi-bean salad, tomato ponzu, sesame tuile, pea shoots

Gruet Brut, Blanc De Noirs, New Mexico

House-Made Prosciutto

musk melon, white peaches, basil, cherry bomb peppers, extra virgin olive oil

2006 Bigi Orvieto Classico, Italy

Scottish Salmon *

chanterelle mushrooms, sungold & beefsteak tomatoes, broad beans, purple basil

2006 Henry Estate Pinot Noir, Oregon

Elysian Fields Farm Lamb

roasted saddle, braised lamb tortelloni, baby summer squash, "lambcetta"

2001 Truchard Syrah, Carneros, Napa Valley, California

Vanilla-Peach Profiteroles

peach consomme, sabayon, blackberry

Blandy's 10 yr Malmsey, Madeira

CHEF'S VEGETARIAN TASTING MENU

| \$45 (Wine pairing additional \$30)

Chilled Sungold Tomato Soup

watermelon, sea salt, purple basil

2006 Bauer Gruner Veltliner, Niederosterreich, Austria

Tomato Salad

sweet onions, burrata, 25 year old balsamic vinegar, Three Sisters Farm mesclun

2005 Castello Banfi Principessa Perlante Gavia, Piedmont, Italy

Baby Beets

peaches, radicchio, goat cheese

2006 Finca de Arantel Albarino, Rias Baixas, Spain

Chanterelle Mushroom Tamale

creamed sweet corn, squash blossoms, tomatillo coulis

2006 Nieto Senetiner Reserva Malbec, Mendoza, Argentina

Ice Cream & Sorbet Bar

cream cheese, mixed berry, chocolate

2004 Zinie de Potelle Late Harvest Zinfandel, Napa Valley, California

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