

ENTREES

POTATO GNOCCHI

Charred Corn, Chanterelles, Fennel, Chilies

BUCATINI ALLA CARBONARA *Chef Lachlan MacKinnon-Patterson*

Sfoglioni Bucatini, Smoked Guanciale, Red Onion, Hudson Valley Egg Yolk, Pecorino Ginepro

*BLACK BASS

5

Market Carrots, Castelvetro Olives, Maitake Mushrooms, Carrot-Chipotle Jus

ARCTIC CHAR

Peas, Baby Romaine, Pearl Onions, Pistachio, Coconut Curry Sauce

*"LE PIGEON" *Chef Gabriel Rucker*

10

Dirty Rice, Chicken Liver Mustard, Salsa Verde

SASSO CHICKEN *Chef Gabriel Rucker*

Grilled Zucchini, Marcona Almond, Black Truffle, Cipollini Onion

*COLORADO LAMB CHOPS *Chef Lachlan MacKinnon-Patterson*

10

Cotechino, Endive, White Beans, Pear

THAI GLAZED SHORT RIBS *Chef Erik Anderson*

Barrel Aged Fish Sauce, Broccoli, Peanuts, Mint, Cilantro

*44 FARMS NY STRIP *Chef Erik Anderson*

25

Onion Glaze, Bone Marrow, Spring Vegetables, Horseradish

SIDES

ROASTED BABY CARROTS, Pistachio Granola, Carrot Puree

12

GRILLED ASPARAGUS, Herb Jus, Parmesan

12

ROASTED WILD MUSHROOMS, Parsley

14

BROCCOLINI, Chili, Parmesan

12

POTATO PUREE, Crispy Potato Skin, Raspberry Powder *Chef Erik Anderson*

10

*Culinary Director: Didier Elena
Executive Chef: Matthew Aita*

RESTAURANT WEEK MENU \$38

**these dishes are available with additional pricing supplements*

TO SHARE

WELLFLEET OYSTERS, Gin Gelée, Cocktail Onions, Cornichons, Chive Oil <i>Chef Erik Anderson</i>	23
JAMON IBERICO DE BELLOTA, Beaten Biscuit, Sunchoke Relish <i>Chef Linton Hopkins</i>	25
RATATOUILLE TARTINE, Piquillo Peppers, Basil Oil	12
BROCCOLI PIZZETTA, Chili, Walnut Pesto	14
DIAVOLA PIZZETTA, Salami Napolitana, Smoked Mozzarella, San Marzano Tomato, Chili Oil <i>Chef Lachlan Mackinnon-Patterson</i>	17

APPETIZERS

SALAD OF THE MONTH *Food & Wine Magazine by Chef Jennifer Toomey*
Market Tomatoes, Ricotta, Garlic Crouton, Soppressata, Basil, Charred Tomato Vinaigrette

CHEFS CLUB SALAD
Beets, Tête de Moine, Mint, Basil, White Balsamic

*FLUKE CRUDO 5
Preserved Lemon, Espelette Pepper

WATERMELON GAZPACHO
Piquillo Peppers, Market Tomatoes, Almonds, Cucumbers

JOHNNY CAKE *Chef Linton Hopkins*
Asparagus, Spring Greens, Mojo Rojo

*SMOKED & SEARED HUDSON VALLEY FOIE GRAS *Chef Gabriel Rucker* 10
Sunchoke, Buttermilk-Thyme Jam, Duck Confit, Apple

*MAINE DIVER SCALLOPS 5
Quinoa, Meyer Lemon, Calabrian Chili Oil

*LOW COUNTRY SEAFOOD PAN ROAST *Chef Linton Hopkins* 10
Anson Mills Grits, Carolina Trout Roe, Paprika

CHEESE

CHEESE PLATTER BY ANNE SAXELBY

Grayson - Raw Cow, VA / Snow Camp - Cow & Goat, NC / Mixed Drum - Raw Cow, VT

Tomme du Berger - Goat & Sheep, FR / Comté Reserve - Raw Cow, FR / Bayley Hazen Blue - Cow, VT

3 Pieces 17

5 Pieces 23

DESSERT

DESSERT OF THE MONTH *Food & Wine Magazine by Joanne Chang*

Plum Upside-Down Cake, Lemon Sorbet, Cream Anglaise, Plum Caramel Sauce

CANDY BAR

Chocolate Mousse, Peanut Caramel Sauce

FLOURLESS CHOCOLATE MOUSSE CAKE

Earl Gray Ganache, Chocolate Ice Cream

COCONUT PIE

Coconut Cream Pie, Toasted Coconut Flakes

ASSORTED ICE CREAMS & SORBETS

Executive Pastry Chef: Sylvain Marrari

Chefs Club by Food & Wine offers its guests a curated menu made up of signature dishes from four contributing chefs. This line-up is selected by Food & Wine Editor-in-Chief Dana Cowin from among the recipients of the magazine's prestigious Best New Chef awards.

Gabriel Rucker, Best New Chef 2007

A lover of offal and 'little birds with bones,' Rucker is the chef and co-owner of Le Pigeon and Little Bird Bistro in Portland, OR. Not one to follow recipes, Gabriel cooks off the cuff in a style that is at once classically French and undeniably American.

Erik Anderson, Best New Chef 2012

Chicago-born Anderson spent time cooking for Thomas Keller in the Napa Valley and at Copenhagen's Noma before turning Southern cuisine on its head at The Catbird Seat in Nashville. Next spring, Erik and fiancée Jamie Malone will team up to open Brut in Minneapolis.

Linton Hopkins, Best New Chef 2009

Hopkins opened Restaurant Eugene in his native Atlanta in 2004, naming it after his grandfather. A passionate advocate for Southern tradition and local growers, Linton insists that making mayonnaise from scratch, and teaching others to do the same, can change the world.

Lachlan Mackinnon-Patterson, Best New Chef 2005

Originally from Toronto, Patterson pursued culinary school and apprenticeships in Paris. Yet it took a stint at The French Laundry in Yountville, CA for Lachlan to discover his real passion: Italy. Since 2004, he has found inspiration in the regional cuisine of Friuli-Venezia Giulia at Frasca Food and Wine in Boulder, CO.