

Pompari Cocktail: Lone Oak Ranch pomegranate juice, vodka, splash Campari, soda 12.

Antipasti and Salads

- Vol-au-vent* of wild snails, wild mushrooms, and leeks 15.50
- Chilled salad of smoked wild sturgeon, Mediterranean mussels, root vegetables, and black truffles 18.
- Poached, salted farm egg with cardoons, celery, and *fonduta valdostana* 14.50
- Violino di Chiavenna e salsiccia Vicentina cruda:* prosciutto of Paine Farm goat seasoned with juniper and red wine with fresh spiced sausage, truffle and *mortadella grissini*, and wild mushroom and goat cheese *crostino* 18.50
- Yellow Finn potato *sformatino* with Scimudin cheese and chives 14.50
- Charcoal-grilled Paine Farm pigeon stuffed with black truffles, dried Knoll Farm figs, and pistachios 16.50
- Preserved Hoffman Farm hen with truffled *tonnato* 13.50
- Puntarelle*, anchovy, lemon, and Parmesan cheese 12.50
- Crudo* of geoduck clams and spiny lobster with black caviar and black truffles 19.
- Warm salad of poultry and rabbit livers, artichokes, *pancetta*, and black truffles 14.
- Fettunta* of truffled Piedmontese Tomino Fresca cheese and choice of new olive oils: Nocellino (Sicily), Badia a Coltibuono (Tuscany), or Felsina (Tuscany) 10.
- Insalata di carne cruda* of Magruder Ranch milk-fed *vitello* with black truffles 17.50
- Garden lettuces with mushroom vinaigrette 10.

Autumn Mushroom & Truffle Dinners

November 17 through 21, 2009

White truffle shaved tableside: \$7. per gram

Soup and Pastas

- Vellutata* of cauliflower with Riverdog Farm egg yolk and mixed peppercorns 9.50
- Polentina* of Savoy cabbage and leeks with *polpetti* of Magruder Ranch milk-fed *vitello* cheek, tongue, heart, and liver 18.
- Crespelle* of first-of-the-season Dungeness crab and Porcini mushrooms 19.
- Pennette* with Nantucket Bay scallops and Butternut squash *vellutata* 19.50
- Agnolotti dal plin* with *fonduta valdostana* 18.50
- Whole-milled Durum *pappardelle* with braised leeks and cauliflower *crema*, shaved Porcini mushrooms, and Bohemian Creamery Capriago cheese *croccante* 18.50
- Risotto alla pilota* with wild nettles, wild mushrooms, and Gerbino *olio nuovo* 18.50
- Tagliatelle al burro di rosmarino* and Castelmagno cheese 17.50
- Ravioli tondi* of celery root and bone marrow 19.
- Chicchie alla Marco Forneris* with brown butter Parmesan cream and sage 17.50
- Paccheroni* with Magruder Ranch milk- and grass-fed *vitello* sausage, lemon zest, and black truffles 19.

Grills, Sautés, and Rotisserie

- Poached Full Belly Farm eggs with Porcini mushrooms and Castelmagno cheese 24.
- Fried Jones Farm rabbit with black truffle mayonnaise and shaved fall vegetable salad 28.
- Scaloppine* of Magruder Ranch milk- and grass-fed *vitello* with *fonduta Valdostana*, potato *croccante* 30.
- Savoy cabbage leaves stuffed with Bill Niman's turkey and pistachios; aged *aceto balsamico* gravy 24.
- Gratinata* of petrale sole, fingerling potatoes, *cavolo nero*, shallots, and hazelnut oil 28.
- Roasted double breast of Liberty duck with pickled sour cherries, sweet potato purée, and fried Chanterelle mushrooms 32.
- Spit-roasted *porchetta* of Cannard Farm young pork stuffed with sweet fennel sausage; black truffle and Fuyu persimmon *mostarda* 29.
- Spezzatino* of Magruder Ranch milk-fed *vitello* in bianco with Butternut squash and hazelnut *polenta* 29.
- Truffled *cotecchino* with chestnuts, Belgian endives, and Parmesan *fonduta* 26.

Oliveto