

Fall Dinners for Truffles and Autumn Mushrooms

November 2008

Antipasti and Salads

Pan d' mie crostini with wild snails, Chanterelle mushrooms, and leeks 15.50

Insalata di carne cruda of Magruder Ranch milk-fed *vitello* and Watson Farm lamb with black truffles 18.50

Poached, salted farm egg with cardoons, celery, and *fonduta Valdostana* 15.50

Violino di Chiavenna e salsiccia Vicentina cruda: *prosciutto* of Watson Farm lamb seasoned with juniper and red wine with fresh spiced sausage, truffle and smoked *prosciutto grissini*, and Chanterelle mushroom and goat cheese *crostino* 18.50

Sugar Pie pumpkin *sformatino* with Castelmagno cheese and chives 14.50

Mixed chicories with creamy *pancetta* and herb vinaigrette 13.00

Fried Paine Farm pigeon stuffed with black truffle butter *all' Escoffier* 16.50

Preserved Hoffman Farm hen with truffled *tonnato* 13.50

Warm salad of Niman Ranch lamb sweetbreads, artichokes, cauliflower, and black truffles 16.50

Garden lettuces with Chanterelle mushroom vinaigrette 10.00

White truffle shaved tableside: \$7. per gram

Soup and Pastas

Minestra bianca of shellfish, sea bass, soft herbs, and egg yolk 12.00

Polentina of Savoy cabbage and leeks with *polpettini* of Magruder Ranch milk-fed *vitello* cheeks, tongues, and hearts, and pork liver 18.00

Crespelle of first-of-the-season Dungeness crab and Porcini mushrooms 19.00

Kabocha squash *gnocchi* with bay scallops and sage 19.50

Agnolotti dal plin 18.50

Pappardelle with braised leeks and celery root *vellutata* 17.50

Risotto alla pilota with wild nettles, Chanterelle and Porcini mushrooms, and Gerbino *olio nuovo* 17.50

Pici with Magruder Ranch milk- and grass-fed *vitello* sausage, nutmeg, lemon zest, and black truffles 20.00

Tagliatelle with herbs and *fonduta Valdostana* 17.50

Ravioli of Maine lobster and their roe 22.00

Grills, Sautés, and Rotisserie

Fried Jones Farm rabbit with black truffle mayonnaise and shaved fall vegetable salad 28.00

Scaloppine of Willis Farm pork with anchovy and Palla Rossa radicchio, *polenta abbrustolita* 28.00

Savoy cabbage leaves stuffed with Hoffman Farm hen and pistachios, *sauce pevra* 22.00

Petrале sole with wild mushroom *riso*, Parmesan *zabaglione*, and hazelnut oil 30.00

Spit-roasted Liberty duck with pickled sour cherries, chicories, pine nuts, and liver *crostini* 34.00

Charcoal-grilled Magruder Ranch *vitello* loin with *pancetta* and black truffle *salsa*, Ceci beans 42.00

Spezzatino of Magruder Ranch milk-fed *vitello in bianco* with Butternut squash and cauliflower *crochetta* 30.00

Truffled *cotechino* sausage with chestnuts, Belgian endives, and Parmesan *fonduta* 26.00

Oliveto