**Fall Dinner**

September 30, 2007

**APPETIZERS AND SALADS**

- **Roasted Beets and Purslane with Chopped Egg and balsamico** 13.50
- **Insalata di carne cruda** with Knoll Farm Cardoons and Parmesan Cheese 14.50
- **'Little Gem' Lettuces, puntarella Greens, and Frisée with Anchovy and Parmesan** 12.50
- **Antipasto of pancetta and salame crudo, Chanterelle Mushroom concasse, and Arugula** 14.50
- **Sformatino** of Catalan Farm Cauliflower with fontina Val d'Aosta 13.50
- **Neretti:** Beef Tendon and Pork Ear terrina with Frisée and Horseradish 12.50
- **Bitter Greens with Jones Farm Rabbit confit and Croutons** 13.50
- **Georgia White Shrimp and Zucchini fritelle with Two Sauces** 16.00
- **Martin’s Arugula with Almonds and pecorino stravecchio Cheese** 13.00

**SOUP AND PASTAS**

- **Vellutata of Catalan Farm Cauliflower** 9.00
- **Tajarin with Braised Jones Farm Rabbit** 14.50
- **Parsley tagliolini with House-Cured Swordfish Belly** 12.50
- **Potato gnocchi with Black Cod, sauce aurora, and Wild Fennel Pollen** 15.50
- **Pappardelle with Boer Goat ragù** 14.50
- **Bucatini alla carbonara** 13.50
- **Tagliatelle with Oliveto Smoked Salmon and Fresh Herbs** 14.50
- **Trompetti with sugo of Watson Farm Goat** 14.50
- **Chitarra nera alla colatura di alici** 14.00
- **Mallorcèddus al ragù** 15.00
- **Gobetti with Mediterranean Mussels, Bay, and Rosemary** 14.00
- **Spelt fettuccine with Lobster Mushrooms and Leeks** 16.50

**GRILLS, SAUTÉS, AND ROTISSERIE**

- **Charcoal-Grilled Hoffman Farm Hen with 'Tokyo' Turnips, Young Carrots, and Wild Nettles** 24.00
- **Charcoal-Grilled Paine Farm Pigeon with Chanterelle Mushrooms, farro, and Pigeon Liver Toast** 29.00
- **Local Swordfish with Potato and Tomato tian and bottarga Sauce** 28.00
- **True Red Snapper and Sea Scallops with their Roe, Crispy Potatoes, and gremolata** 30.00
- **Porchetta:** Spit-Roasted Loin and Belly of Willis Farm Pork with Italian Butter Beans al diavolo 28.00
- **Polpette of Willis Farm Pork with Fresh-Milled polenta and Dandelion** 21.50

**VEGETABLE SIDE DISHES**

- **Sweet Corn with Garlic and Basil** 6.50
- **Knoll Farm Young rapini with Olives and Lemon Zest** 4.50
- **Fresh-Milled polenta** 4.50
- **Garden Lettuces Vinaigrette** 9.00