



**CHEF JIM COSGRIFF'S FRESH SEASONAL MARKET MENU
USING LOCAL AND WILD FOODS**

New Year's Eve 2011

STARTERS

Soup de Poisson

(A selection of fresh New England fish)

Saffron aioli, croutons

15.

Endive, Mache and Blood Orange

Toasted pistachios, pomegranate vinaigrette

14.

Connecticut Briar Patch Oysters on the Half Shell

Lemon wedge, fresh grated horseradish mignonette

6-17.

House Smoked Organic Irish Salmon

Cucumber foam, capers, red onion, crostini,

beetroot reduction

17.

Classic Shrimp Cocktail

Fresh lemon, marie rose, cocktail sauce

17

Ceviche

Assorted shellfish and calamari with jalapeno, tomato, cilantro and citrus

marinade, Finished with endive and olive

16.

A minimum charge will include one appetizer and one dinner entrée or one entrée
and one dessert, per person



MAIN COURSES

Pan Roasted Georges Bank Cod

Salt cod croquettes, organic baby spinach, sauce rouille
32.

Pan Roasted Rhode Island Fluke

White bean puree, braised ruby swiss chard, shaved fennel, confit garlic, sauce
vierge
34.

Black Angus Grilled New York Strip Steak

Pommes dauphinois, wild mushrooms, sauce au poivre
39.

Organic Irish Salmon

Pan roasted with celeriac remoulade, fondue of leeks, cucumber butter sauce
32.

Jumbo Lump Maryland Crab Cake

Mashed Yukon Gold Potatoes, organic baby spinach, Meyer lemon,
caper-raisin emulsion, sauce remoulade
36.

Homemade Ricotta stuffed Spinach Ravioli

Fresh San Marzano tomato sauce, basil oil, grana padano
30.

MENU SUBJECT TO CHANGE