



T O W N S E N D

*Appetizer*

Stinging Nettle Soup Charred Razor Clams, Leeks	9
Broiled East Coast Oysters with Fennel Spinach, Bacon, Pernod Cream	12
Warm Spring Vegetable Salad Ramps, Favas, Artichokes, Lardons	10
Marinated Hamachi Cucumber, Sesame, Lime , Cilantro, Furikake	11
Beef Tartare Bone Marrow Tartine, Shaved Idiazabal, Cressonette	12
Sweetbreads with Grilled Veal Tongue White Asparagus, Frisée, "Spanish Gribiche"	13
Seared Sea Scallops Preserved Citrus, Seaweed Butter, Roe Emulsion	12
Foie Gras Mousse Quince Marmalade, Grilled Bread	13
 <i>Entrée</i>	
Roasted Organic Chicken Leg Galantine, Speck, Morels, Madeira Jus	25
Seared Icelandic Cod Brandade, Sorrel-Vermouth Cream	26
Rabbit Pot-au-feu Roasted Loin, Braised Rabbit, Carrots, Potatoes, Thyme	27
Wild Striped Bass Basquaise Peppers, Oloroso Sherry	27