

NEW WORLD NEW YEARS EVE 2011!!!

The menu has many international good luck foods! Best to you in 2012!

Soups 7/4

Deep Forest Mushroom, cashew crema, pickled Hon Shimenjis *gf/vv*

She Crab Bisque, cauliflower espuma, tarragon

Chilled, Raw, Sushi

Hog Island Oysters, golden trout caviar, lime creme fraiche 1/2 dozen 15 *gf*

Ice Cold American Shrimp with caper-cilantro cocktail 12 *gf*

Snapper Cruda, crunchy “three seed” dusting, Greek olive oil, honey, Meyer lemon 10 *gf*

Escolar Tartare lemon-lime-chili aioli, kombu jello, spicy banana chips and upland cress 12 *gf*

Surf and Turf in the Raw short rib carpaccio in shiso leaves topped with sea urchin roe, sweet ginger-chili dressing and long pepper dust 12 *gf*

S.O.B. Roll brown rice, avocado, charred poblano, pumpkin, mango, Habbie “mayo” 9 *gf/vv*

Good Luck New Years Snacks

Hoppin John Fritters - fried black eyed pea and rice with horseradish dip and celery salad 9

Short Rib and Leek Stuffed Cabbage Rolls with root beer sweet and sour 10 *gf*

New Year’s 3 Cheese Tamale with arugula and smoked tomato salsa 9 *v*

Lucky 12 Grape Risotto with rosemary, pecans and house made mascarpone 12 *v*

Vegetables and Cheeses

Burrata Cheese, melted rabes, pistachio oil, crispy fried dried chile, grilled focaccia 10 *v*

Veggie Pikilia pepperoncini-feta Tzatziki, beet-walnut hummus, melitzanosalata,
grilled flatbread and olives 12 *v*

Nettle Meadows “Kunik”, Lenny B’s Bearsville Honey Comb, Black Truffle Carpaccio 14 *gf*

New World Pan Blackened String beans with Creole Remoulade 6 / 9 *vv*

Baby Vegetable Fritto Misto, Tuscan green salsa, fried lemon 10 *vv*

Salads

“Babbit” Salad house cured rabbit bacon, bibb lettuce, dried tomato confit, gorgonzola ranch
dressing, cornbread croutons 10 / 6 *gf*

Triple Endive, Nettle Meadows Chevre, raspberries, French raspberry-walnut vinaigrette 10 / 6 *gf*

Simple Salad of Baby Lettuces and Red Wine Vinaigrette 7 *vv/gf*

Entrees

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Butter Basted Wagyu Filet Mignon 39

Blue Ribbon oxtail marmalade, celeriac mashers, parsley salad *gf*

N.Y.E. Surf and Turf 34

Pork Belly & Rhode Island Diver Scallop, black garlic caramel, winter squash whip, mustard green salad *2 *gf*

Ric's Signature Double Duck 29

medium-rare breast, confit leg, pomegranate essence, beet-almond quinoa, mustard oil, baby beet greens *gf*

Winter Vegetable and Fava Bean "Meatball" Tagine 24

dried fruit, perfumed spices, cous cous, harissa *5 *vv*

Crispy Red Snapper 29

sticky tamarind glaze, sticky rice bundle, green papaya salad *5

Red and White Tuna Duo 32

guava coulis, blue potato latke, truffle scented enoki-chive salad

Fideo de Mariscos 36

shrimp, scallops, mussels, manila clams, squid and optional chorizo in a tomato-saffron broth with queen olives and toasted thin noodles

Seitan, Maittakes and Roasted Ginger in a Kombocha Squash 25

bok choy tips, black seaweed, green tea sobas *vv*

Gluten Free 3 Cheese Agnolotti 24

tomato-savory Sunday Sauce, shaved porcini, arugula, Piave *gf/v*

*<There is a \$25 minimum per person for table service,
dining here includes free admission to dance party>*

Desserts TBA!