

75

Appetizers

Roasted Corn Soup • rock shrimp *al ajillo*, scallions, cilantro • 9

Fried Blue Point Oysters • lemon aioli • 12

Pepper Crusted Wagyu Beef Carpaccio • arugula, black truffle aioli, shaved Parmigiano • 14

Market Fish Ceviche • blood orange, radish, Ver-Jus, nori, chive oil • 14

Grilled Octopus • chorizo, Romanesco, potatoes, olives, salsa Verde • 15

Salads

Gotham Greens • roasted pears, pomegranate, hazelnuts, blue cheese, white wine vinaigrette • 10

Chopped Antipasto Salad • soppressata, provolone, Ceci, pepperoncini, oregano vinaigrette • 14

Heirloom Tomato Salad • watermelon, feta, basil, champagne vinaigrette • 10

Little Gems • black kale, Caesar salad, sourdough croutons, white Boquerón's • 14

Entrees

Seared Black Sea Bass • roasted salsify, Romano beans, harissa sauce • 22

Slow Cooked Wild Salmon • fingerlings, leeks, Chanterelle mushroom sauce • 20

Roasted Japanese Eggplant • babaganoush, tomato chutney, fried chickpeas, herb salad, yoghurt • 19

Grilled Prime Sirloin Steak • rosti potatoes, watercress salad, bordelaise sauce • 32

Pastured Chicken a la Plancha • carrots, Chioggia beets, hakurei turnips, polenta, thyme au jus • 19

75 Rock Wagyu Burger • clothbound cheddar, pickles, chips, cippolini aioli • 15

Ricotta Ravioli • pancetta, roasted cherry tomatoes, shelling beans, spinach, pecorino • 17

Desserts

Seasonal Crostata • with Artisanal Ice cream

Chocolate, Hazelnut Tart • with raspberry coulis

Warm Chocolate Chip Cookies • Battenkill Farm Milk

Cheese Plate • seasonal accompaniments