

A GOOD PLACE TO START

\$20

FRIED WAGYU BEEF TONGUE

salad of cucumbers and roasted peanuts, lime, mint, adobo sauce, and oven dried tomatoes

\$19

SIGNATURE STEAK TARTARE

our hand chopped tartare is prepared to order with capers, shallots and parsley, topped with a quail egg, served with toasted baguette

\$16

ROASTED MAITAKE MUSHROOMS

pickled hon shimeji mushrooms, burnt onion purée, marinated local melons, shiitake mushroom ginger sauce, and whole grain mustard crème fraîche

\$40

CHARCUTERIE AND CHEESE PLATE

daily selection of cured meats and domestic cheeses served with whole grain mustard, cornichons, and cranberry mustarda

\$15

GARLIC ROASTED QUAIL

beets braised in curry leaves, poached local apples, radish, and beet-apple cider pureé

either 6 or 12

SELECTION OF TODAY'S RAW OYSTERS

pear gelée, tarragon, and lemon "dippin dots"

24/48

\$14

STEAMED MUSSELS

braised kale, fennel, bacon, chardonnay broth, served with grilled baguette

\$14

HUDSON VALLEY DUCK RILLETTE

figs cooked in rhubarb vinegar, toasted buckwheat, finished with a dust of bay & fig leaves

SOMETHING IN THE MIDDLE

\$13

LOCAL POTATO BISQUE

potato bread, red onion jam, black pepper apples, and potato tuille

\$12

C-STAR CAESAR

crisp little gem lettuce, house smoked bacon lardoons, shaved parmesan, house made caesar dressing and white anchovy garnish

\$13

HEIRLOOM CARROTS

with burrata ice cream, marinated cucumber, cilantro chimichurri, and hen cracklins

\$10

LOCAL ORGANIC GREENS

farmers' market lettuce mix with ricotta salata, toasted hazelnuts, citrus segments, and a honey-balsamic vinaigrette

ENTREES

\$42

HUDSON VALLEY DUCK BREAST

lemon curd, glazed turnips and kale, seared foie gras, chicken liver sauce, and chanterelle mushrooms

\$24

GRILLED LOCAL CARROTS

carrot puree, black garlic, buckwheat, roasted local squash and arugula sylvetta (vegetarian)

\$38

SEARED BIG EYE TUNA

braised fennel, fennel seed rub, pear dried with allspice, passion fruit brown butter, and fennel fronds

\$32

PAN ROASTED SEA BASS

broccoli risotto, asparagus, burnt radish, parmesan and shaved radish

\$45

ROASTED LAMB

lamb loin with honey braised lamb shoulder, sautéed artichokes, roasted bell pepper purée, local grapes, and pickled salt & pepper cucumber

\$29

HOUSE MADE PAPPARDELLE

Kurobuta pork shoulder, roasted pasilla peppers, smoked cheddar, and sage brioche bread crumbs