



DINING ROOM MENU

JAMESTOWN FISH SOUP 11

A spicy puréed soup made with the daily catch, tomato, saffron, fennel and a Gruyère frico. No shellfish!

POACHED OYSTERS 17

Salt Pond oysters poached in fino sherry, with leek soubise and pickled ramps and osetra caviar

**SCALLOP CEVICHE 16

Raw scallops dressed with yuzu and togarashi - served with crispy rice crackers and seaweed salad

CUTTLEFISH 16

Spanish cuttlefish seared on the plancha and served with pickled vegetables, ramp vinaigrette and sopressata

PEEKYTOE CRAB 17

Maine rock crab with avocado, lime, cilantro and espelette pepper

**HAMACHI 16

Raw Amberjack dressed in soy, espelette, and yuzu. Topped with shaved radish, pea greens, olive oil and sea salt

WHITE ASPARAGUS & UNI 16

Jumbo white asparagus from Marchfeld, Austria with béarnaise, brown butter hazelnut crumble and mâche

FOIE GRAS TORCHON 22

Hudson Valley foie served with rhubarb, hazelnuts and brioche

CAPONATA 13

Sicilian eggplant dish seasoned with celery, pignoli, sultanas, capers, tomato, olives, and basil with shaved ricotta salata

ARUGULA SALAD 11

Baby arugula with roasted golden beets - dressed with hazelnuts, Banyuls vinegar and shaved Rembrandt cheese



JAMESTOWN FISH COOKPOT 39

Lobster, clams, mussels, scallops, leeks, tomatoes, garlic, hot pepper, pernod, fingerling potatoes and chourico

SCALLOPS 30

George's Bank scallops seared on the plancha and served with puffed wild rice, ramps, sunchokes and romesco sauce

BLACK SEA BASS 29

Slow roasted Black Sea Bass served with a dashi broth, turnips and mousseron mushrooms

LOCH ETIVE SEA TROUT 31

Sustainably raised in Scotland - slow roasted and served with white asparagus, mousserons and grilled strawberry purée

COD 26

Cod poached in «acqua pazza» - white wine, hot pepper, garlic, and a touch of tomato with potatoes and spinach

FLUKE 26

Breaded with homemade crumbs and pan-fried in olive oil - served with sautéed spinach and roasted tomato

BLACK TRUFFLE - SPRING PEA RISOTTO 26

Acquerello Carnaroli rice with spring peas, summer truffle and parmigiano

BLACK LINGUINE & CLAMS 24

Linguine «nero» with clams prepared «in bianco» simply tossed with clam juice, garlic, oil, black pepper & parsley.

BOUCHOT MUSSELS & LINGUINE 24

White Linguine tossed in a spicy mussel sauce made with white wine, tomato and garlic

GRASS FED BEEF 28

Grilled culotte steak served with spring vegetables

DUCK 30

Maple Leaf Farm Duck breast - slow roasted and served with fregola, spring vegetables, carrot, and buckthorn

***Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.*

****Please alert us of any allergies. Our menu descriptions do not necessarily mention every ingredient in each dish and we want to protect you from cross contamination.****