



January 2018

to start

- OYSTERS*** *cranberry-chile mignonette, ginger granita* 11
WILD STRIPED BASS CRUDO* *miso butter, kombu, caviar* 14
SALMON TARTARE* *horseradish mustard, trout roe, everything funnel cake* 13
BAKED CLAMS* *'nduja, roasted garlic* 9
DRY-AGED BEEF TARTARE* *malt chips* 15
SHRIMP & GROUPER SAUSAGE *bacon, beluga lentils, napa kraut* 14
FOIE GRAS TERRINE *concord grape, pickled apple, brioche bun* 8 pp

pizza

- PIZZA BIANCA*** *black pepper ricotta, potato, sauder's farm egg* 14
MARGHERITA PIZZA *buffalo mozzarella, espelette, basil* 14
SPICY SCAMPI PIZZA *white shrimp, chili braised escarole, confit garlic* 16
MERGUEZ MEATBALL PIZZA *chile-roasted tomato, goat cheese* 15

market

- CAULIFLOWER & GRAPEFRUIT** *fourme d'ambert, banyuls vinaigrette* 14
ROASTED BABY BEET *sumac yogurt, crispy quinoa, toasted almonds* 12
HOUSE-MADE BURRATA & KABOCHA SQUASH *calabrian pepper* 13
ITALIAN CHICORY & CHARRED ENDIVE CAESAR *fig, parmesan* 14

pasta

- CAVATELLI** *point judith squid, shrimp, fennel, sauce nero* 20
HAND-CUT FETTUCCINE *prosciutto-brisket, fresno chile bolognese* 19
DELICATA SQUASH "CACIO E PEPE" SPAGHETTI, *hen of the woods* 19

fish

- SLOW COOKED HALIBUT*** *braised celery, olive, chamomile* 29
ROASTED SALMON* *salsify, leek, poached pear, soy emulsion* 26
GRILLED SWORDFISH* *crushed olive vinaigrette, braised fennel, pee wee potato* 28

meat

- ROASTED CHICKEN THIGHS** *escarole, sunchoke, preserved lemon* 22
SUCKLING PIG PRESSÉ *rutabaga, quince-hazelnut mostarda* 27
BLACK PEPPER CRUSTED NY STRIP* *shaved radish, watercress, green peppercorn* 38

MICHAEL VIGNOLA
chef / partner

"To see, and to show, is the mission now undertaken by Life." – Henry Luce
Please note: room charges are not accepted.

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness ⋮ let's be friends – find us @henryatlifeny