

FIRST COURSES

SALAD OF YOUNG GREENMARKET LETTUCES
WITH FRESH HERB VINAIGRETTE

HOT AND COLD FOIE GRAS WITH QUINCE
(10. SUPP)

ROASTED SWEETBREADS WITH BACON, HONEY GLAZED ONIONS,
PICKLED JERUSALEM ARTICHOKES AND SHERRY VINEGAR

TUNA TARTARE WITH CUCUMBER AND SEA URCHIN VINAIGRETTE

MARINATED HAMACHI WITH ROASTED BEETS AND LEMON VINAIGRETTE

CELERY ROOT SOUP WITH CRÈME FRAÎCHE, BLACK TRUFFLES
AND PARMESAN CROUTON

SPICE-ROASTED LOBSTER WITH GREEN TOMATO CHUTNEY
AND BAY LEAF
(5. SUPP)

WILD SCOTTISH PARTRIDGE WITH FOIE GRAS, TRUFFLE
AND CONSOMMÉ

SEA URCHIN & CRABMEAT FONDUE WITH POTATO PURÉE
AND CURRY ESSENCE

OSETRA CAVIAR WITH FINGERLING POTATOES, FRISÉE
AND CRÈME FRAÎCHE
(15. SUPP)

FISH

ROASTED HALIBUT WITH PORCINI MUSHROOMS,
BABY SPINACH AND RAZOR CLAMS

ROASTED COD WITH BRUSSELS SPROUTS, POTATOES BOULANGÈRE
AND CIDER VINEGAR

ROASTED MONKFISH WITH PANCETTA, BRAISED RED CABBAGE,
JERUSALEM ARTICHOKE AND BLACK TRUFFLE VINAIGRETTE

BLACK SEA BASS BAYALDI WITH LENTILS, PEARL ONIONS,
FENNEL AND RED WINE

MEAT & FOWL

ROASTED ORGANIC CHICKEN WITH CHANTERELLES
AND ROASTED ROOT VEGETABLES

ROASTED LOIN OF LAMB WITH SAVOY CABBAGE, CARDOONS,
FINGERLING POTATOES AND BLACK TRUFFLE

ROASTED SIRLOIN OF BEEF & BRAISED BEEFCHEEKS WITH POACHED FOIE GRAS,
MARROW, ROASTED GARLIC AND CONSOMMÉ



SELECTION OF GRAMERCY TAVERN'S FARMSTEAD CHEESES
(SUPPLEMENTAL CHARGE)

MENU 62.

CHEF TOM COLICCHIO