

Monteverde at Oldstone

WINTER 2017

FIRST

LOBSTER RAVIOLO

CITRUS | BROWN BUTTER | OLIVES | 20

WILD MUSHROOM BISQUE

SOUR DOUGH | BUTTERMILK | 12

LEEK TART

PROSCIUTTO DI PARMA | FRISSÉE | CRACKED PEPPER | 14

BABY CARROTS

WINTER CITRUS | PISTACHIO | GOAT CHEESE | 13

DUCK CONFIT

PEARS | STILTON BLUE CHEESE | WINTER GREENS | 18

BABY CLAMS

CHORIZO | FINGERLING POTATOES | FRESNO CHILIES | 18

MAIN

ICELANDIC COD

BABY BOK CHOY | WILD MUSHROOM | BURNT ONION BROTH | 32

RACK OF LAMB

CASSOULET BEANS | SHAVED BRUSSELS SPROUTS | PRESERVED LEMON | 42

GRIDDLED POLENTA

SPAGHETTI SQUASH | MAITAKE MUSHROOM | CHARRED SCALLION | 22

FILET MIGNON

BROCCOLI PUREE | RADICCHIO | ROASTED GARLIC | 43

HUDSON VALLEY DUCK

FORBIDDEN RICE | FENNEL & GRAPEFRUIT | SRIRACHA HONEY | 30

ROAST CHICKEN

CARROT PUREE | WILD MUSHROOMS | WINTER GREENS | 26

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BONE IN SHORT RIB FOR TWO

FINGERLING POTATOES | BRUSSELS SPROUTS | RED PEPPER SAUCE | 88

PLEASE NOTIFY YOUR SERVER, OUR GENERAL MANAGER OR CHEF OF FOOD ALLERGIES