

THE
BLUE HEN
DINNER

BY DAVID BURKE

STARTERS

PASTRAMI SALMON CARPACCIO

*cucumber | mustard seed relish
| radish | frisee | rye blinis · 16*

WOOD-FIRED OCTOPUS

*green olives | chorizo | saffron
rouille | frisee | peppadew · 17*

WHITE CORN & BLUE CRAB

*avocado | pepquino | watermelon
| baby corn | mache · 18*

OYSTERS ON THE HALF

grapefruit granita | vanilla sea salt | cilantro · MP

CRUDO

“sweet & sour” kumquats | cilantro | radish | jalapeno ice · 17

SALADS

ASPARAGUS, WATERMELON & BURATTA

*tomato | prosciutto | fava beans,
basil citrus vinaigrette · 17*

CLASSIC CAESAR SALAD

*torn croutons | grana padano | white
anchovies | 64° duck egg |
speck crackling · 14*

BABY KALE SALAD

*charred scallions | pepitas |
avocado | blood orange · 15*

PICKLED STONE FRUIT SALAD

*arugulasea | salted marcona almonds
| kalamansi vinaigrette · 16*

OPEN FACED WEDGE SALAD

smoked tomato | bleu cheese | bacon shallots · 15

ENTRÉES

PASTURE RAISED CHICKEN

*locally forged mushrooms | asparagus
complexities | preserved tomato | radish · 29*

HALIBUT

*lardo parsnip puree | charred spring onion
| chorizo | garlic flowers | green grapes · 37*

ROASTED SALMON

*adirondack “potato salad” | romaine |
sunchoke crisps | heirloom carrot puree | beech
mushroom · 29*

HUDSON VALLEY DUCK

*rhubarb | celery leaves | hearts of palm | blood
orange | goat cheese “cheesecake” · 36*

VEAL CHOP

*baby turnip | watercress | cauliflower | charred
apricot | malt crumble · 42*

FILET MIGNON

*roasted baby carrots | baby kale | garlic confit
| 20 yr. aged balsamic | bone marrow | parisian
gnocchi · 45*

DIVER SCALLOP & PORK BELLY

*leek | asparagus ragout | sorrel | lemon-caper
vinaigrette · 32*

WILD RAMP ROASTED RACK OF LAMB

*preserved lemon curd | “peas & carrots”
| morels · 44*

BEET RISOTTO

mint | feta | fava bean | english pea | 64° egg · 26

