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*Early Spring 2005*

### { APPETIZERS }

Mussel-olive oil soup, water chestnut, orange zest .... 16

Pickled beef tongue, fried mayonnaise, onion streusel .... 15 

Octopus, celery pesto, pineapple, mojama, marcona almonds .... 17 

Venison tartare, edamame ice cream, crunchy pear .... 15 

Foie gras, grapefruit-basil crumble, nori caramel .... 17 

Corned duck, rye crisp, purple mustard, horseradish cream .... 14 

Shrimp noodles, smoked yogurt, sweet paprika, nori .... 17

### { MAINS }

Skate, eggplant-raisin puree, morel, fried rice .... 28

Cod, smoked mashed potato, pickled mushrooms, red pepper oil .... 28

Monkfish, oyster mushroom, squash, pumpernickel cocoa, pear consomme .... 28

Ocean trout, quinoa, fennel, blood orange puree, toast oil .... 29

Root vegetable 'lasagna', sweet and sour mushroom broth .... 24

Chicken, carrot confit, egg yolk, mole paper .... 28

Pork belly, black soy beans, turnips .... 28 

Lamb loin, cauliflower, dried apricot, mustard consomme .... 30

Short ribs, smoked flatiron beef, kimchee spaetzle, papaya ravioli .... 30 

**NINE COURSE TASTING MENU .... 95**

**Chef: Wylie Dufresne    Sous chef: Mike Sheerin**

[dessert menu →](#)