

Arethusa al tavolo

"If you're afraid of butter, use cream." - Julia Child

Winter **Beginnings**

Jerusalem Artichoke Soup 15.

Red Beet Custard, Toasted Apple Bread, Buttered Walnuts

Peconic Bay Scallops 21.

Pain au Lait, Currants Hazelnut Crunch, Verjus Nage

Grilled Spanish Octopus 18.

Purple Potatoes, Chorizo, Smoked Peppers, Radicchio, Citrus Relish

Jumbo Lump Crab Salad 22.

Cucumber, Avocado, Radish, Mango, Smoked Peppers, Taro

Tartare of Yellowtail with Wasabi Tobiko 22.

Avocado, Cucumber, Radish, Yuzu Dressing

Chicken Liver Dumplings 16.

Drunken Prunes, Onion Confit, Pistachios, Armagnac Sauce

"Bacon, Egg and Cheese" 15.

Bread-Fried Soft Poached Egg, Arethusa Diva, Pork Belly, Cider Gastrique

Salt Cod and Potato Croquettes 16.

Meyer Lemon, Sweet Pepper Relish, Charred Scallion Aioli

Cervena Venison Tartare 21.

Toasted Rye, Farm Egg Yolk, Horseradish Crème, Herb Relish, Black Garlic Aioli

Heirloom Lettuces with Arethusa Camembert 15.

Asian Pear, Serrano, Dates, Pumpkin Seed Vinaigrette

Cold Smoked Salmon "Crepe" 16.

Mini Radishes, Arugula, Horseradish Sour Cream, Salmon Roe, Salt and Vinegar Crisps

Black Kale Salad with 2 Minute Egg 16.

Avocado, Citrus, Bacon, Tapping Reeve, Hazelnut Vinaigrette

Crispy Lamb Spare Ribs 18.

Cucumber-Yogurt Relish, Lime, Harissa-Tomato 'Cue

Walnut Crusted Local Baby Beets with Arethusa Blue 15.

Pickled Grapes, Red Endive, Honey Comb, Arethusa Buttermilk

Poached Lobster & Avocado Salad 23.

Vanilla Brioche, Red Grapefruit, Hearts of Palm, Miso Dressing

Mains

Celery Root "Open Ravioli" 34.

Braised Short Rib, Pickled Root Vegetables, Horseradish Crème

Roasted Organic Salmon with Sea Urchin Crust 36.

Gai Lan, Wood Ear Mushrooms, Black Rice, Dashi Broth

Ballotine of Hudson Valley Chicken 29.

Potato "Risotto", Cauliflower, Brussels Sprouts, Sultanas, Marconas, Tarragon Sauce

House-made Ricotta and Foraged Mushroom Angolotti 31.

Cipollini's Tiny Brussels, Poached Egg, Mushroom Consomme

Trio of Berkshire Pork 36.

Tenderloin, Braised Bacon, Crepinette, Maple Glazed Carrots, Red Cabbage Gastrique

Arethusa Butter Poached Chatham Monkfish 34.

Artichokes, Melted Apples, Rutabaga, Porcini Sauce

Grilled Prime Striploin of Beef with Smoked Marrow Crust 38.

Duck Fat Potatoes, Black Truffle Custard, Arethusa Cry Baby-Swiss Chard Gratin

Mediterranean Sea Bass 36.

Salsa Verde, Farro, Spanish Olives, Rapini, Citrus-Fennel Gremolata

Trio of Colorado Lamb 39.

Loin, Merguez, Lamb Bacon, Kohlrabi, Grapes, Purple Carrots, Madras Lamb Jus

One Dozen Winter Vegetables on a Plate 26.

Arethusa Buttermilk, Roasted Seeds, Pickled Apples, Kale Chips

Rohan Duck Breast with Cranberry Honey 35.

Red Beet Spaetzle, Duck Sausage, Rillettes, Parsnip Bread, Pear Gastrique

Our local Produce comes from the Arethusa Greenhouses located in Litchfield

Executive Chef: Dan Magill