

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

Grilled Spanish Octopus 18.

Chorizo, Purple Fingerlings, Leeks, Radicchio, Oloroso

Lump Crab Salad 22.

Avocado, Breakfast Radish, Mango, Smoked Peppers, Taro

Raw Yellowtail and Seared Foie Gras 24

Picked Diakon, Seeds, Sprouts, Gingerbread

Chicken Liver Dumplings 16.

Drunken Prunes, Onion Confit, Pistachios, Armagnac Sauce

"Bacon, Egg and Cheese" 15.

Warm Breaded Soft Poached Egg, Arethusa Diva, Pork Belly, Grape Butter

Salt Cod and Potato Croquettes 16.

Meyer Lemon, Sweet Pepper Relish, Charred Scallion Aioli

Local Heirloom Lettuces with Arethusa Camembert 15.

Asian Pear, Serrano, Dates, Pumpkin Seed Vinaigrette

Black Kale Salad with 2 Minute Egg 16.

Avocado, Citrus, Bacon, Tapping Reeve, Hazelnut Vinaigrette

Walnut Crusted Tiny Beets with Arethusa Blue 15.

Pickled Grapes, Red Endive, Honey Comb, Arethusa Buttermilk

Cold Smoked Salmon "Negimaki" 16.

Green Onion, Horseradish-Arethusa Sour Cream, Roe, Salt and Vinegar Crisps

Tartare of Venison Loin 21.

Herb Relish, Toasted Rye, Pullet Egg Yolk, Black Garlic Aioli

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

Organic Salmon with Sea Urchin Crust 36.

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

Ballotine of Hudson Valley Chicken 29.

Potato "Risotto," Sultanas, Romanesco, Marconas, Cider

House-made Ricotta and Foraged Mushroom Agnolotti 31.

Cipollini's, Brussels, Poached Egg, Mushroom Consommé

Trio of Heritage Pork 36.

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

Arethusa Butter Poached Chatham Monkfish 34.

Artichokes, Melted Apples, Rutabaga, Porcini Sauce

Prime Striploin of Beef with Smoked Marrow Crust 38.

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

Roasted Sea Bass 36.

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

Trio of Colorado Lamb 39.

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

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, Rilette, Parsnip Cake, Blood Orange

Our local Produce comes from the Arethusa Greenhouses located in Litchfield