

fish

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OYSTER

chef's creek—*Vancouver, British Columbia*
big, creamy

shigoku—*Samish Island, Washington*
nectarous, water chestnut

blue pool—*Hood Canal, Washington*
meaty, guanciale

chelsea gem—*Eld Inlet, Washington*
plump, luscious

hog island sweetwater—*Tomales Bay, California*
sweet, briny

cook's creek—*Prince Edward Island, Canada*
amiable, abiding

bagaduce—*Bagaduce River, Maine*
unyielding, brackish

island creek—*Duxbury, Massachusetts*
firm, beautiful

wellfleet—*Cape Cod, Massachusetts*
salty, refreshing

oysters a la carte \$3 each
chef selection
6/\$15 12/\$30

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grand seafood collection

a three-tiered tower featuring a variety of fresh seafood
for 4-6 guests—\$120
please reserve at least 48 hours in advance
available monday-saturday

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hamachi crudo—*Kumamoto, Japan*
kumquat-turnip salsa verde—14

monkfish liver terrine—*Portland, Maine*
marinated butternut squash, purple cauliflower & cucumbers—12

squid—*San Pedro, California*
black beans, romesco & mint—16

fried ling cod—*Fort Bragg, California*
brussels sprouts, onions, & harissa aioli—16

sand dabs—*Half Moon Bay, California*
sweet potatoes, green olives & meyer lemon—18

shrimp boil—*The Captain Dino, New Orleans, Louisiana*
artichokes, potatoes, tabasco & remoulade—20

bouchot mussels—*Stonington, Maine*
gueuze, bay, celery, butter & garlic
half order—15 full order—20

tuscan fish stew—mussels, clams,
shrimp, kale, tomatoes & garlic bread—24

dozer sole—*IJmuiden, Holland*
carnival squash, capers, brown butter & shallots—42

Our Inspiration...

INGRID BENGIS, STONINGTON MAINE-
harvester of our bouchot mussels & steamer clams

Ingrid Bengis, born in 1944 in New York, first gained notoriety as a result of her success as a novelist with her 1970's feminist classic, "Combat in the Erogeous Zone." Ingrid, shying away from fame, migrated from New York to Maine, where she became a fishmonger.

Now, Ingrid calls our kitchen phone as she stands on the dock of her hometown, Stonington, Maine. Her pristine mussels and James Beard award winning steamer clams consistently set the standard for impeccably fresh seafood.

consumption of raw or undercooked foods such
as seafood and shellfish may increase your risk of food borne illness

meat

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AGED HAM

SERVED WITH GOAT BUTTER
AND PEASANT BREAD

serrano—rich, wild—*Salamanca, Spain*
half taste of ham—14 full taste of ham—21

la quercia rossa—mild, smooth—*Norwalk, Iowa*
half taste of ham—14 full taste of ham—22

benton country ham—smoky, sweet—*Surry, Virginia*
half taste of ham—13 full taste of ham—20

taste of three hams—21

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spicy pork rinds—*Becker Lane Organic Farm, Dyersville, Iowa*—5

potted rillettes—italian plum jam & sourdough—12

charcuterie plate—pork & foie gras terrine, pork pie, head cheese,
n'duja, morteau sausage, pickles & mustards
half charcuterie—15 full charcuterie—24

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porchetta di testa—*Slagel Family Farm, Fairbury, Illinois*
green goddess & chow chow—10

venison heart confit—*Broken Arrow Ranch, Texas Hill Country*
dried cherries, puntarelle & preseeded lemon—13

goat sausage—*Slagel Family Farm, Fairbury, Illinois*
pears, radicchio & quince vinaigrette—16

blood sausage—*Becker Lane Organic Farm, Dyersville, Iowa*
kimchi, apples, peanuts & creme fraiche—17

sweetbreads—*Strauss Veal Farm, Franklin, Wisconsin*
yellow lentils, cilantro & pumpkin seeds—20

dry-aged duck breast—*Grimaud Farm, Stockton, California*
celery root puree, pears, hazlenuts, pears & truffles—24

grilled rabbit—*Slagel Family Farm, Fairbury, Illinois*
grits, chanterelles & winter radishes—24

country ribs—*Slagel Family Farm, Fairbury, Illinois*
spinach, grilled onions & chili-pomegranate vinaigrette
half order—15 full order—23

suckling pig—*Slagel Family Farm, Fairbury, Illinois*
persimmons, currants, curry & saffron rice—23

potee—*Becker Lane Organic Farm, Dyersville, Iowa*
pork tenderloin, toulouse sausage, pork confit & horseradish aioli—26

farm chicken—*Slagel Family Farm, Fairbury, Illinois*
half chicken with summer sausage & frites—24
whole chicken with frites—30

ham chop "in hay"—*Faith's Farm, Bonfield, Illinois*
broccoli, oil-cured olives & farro—40

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vegetable

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daily pickles—4

frites—5
with Louis's eggs—7

turnips—*Genesis Growers, St. Anne, Illinois*
tangerines, honey & rosemary—8

brussels sprouts—*Nichols Farm, Marengo, Illinois*
burrata, parmesan, red onions & lemon—12

beets—*Genesis Growers, St. Anne, Illinois*
white anchovies, arugula & parmesan—9

sunchokes—*Nichols Farm, Marengo, Illinois*
broccoli & calabrian chili-anchovy vinaigrette—9

citrus salad—*Mud Creek Ranch, Santa Paula, California*
genoa salami, chicories, cashews, celery & ricotta salata—10

little gem salad—*Werp Farm, Buckley, Michigan*
crispy pigs' ears, radishes & buttermilk vinaigrette—10

{ COMPLIMENTARY BREAD SERVICE AVAILABLE UPON REQUEST }
-December 11, 2011-

hand soap and lotion provided by Malin & Goetz