

APPETIZERS

Sara's famous **Velvety Cream of Tomato Soup with Cheddar Cheese**

8.75

Daily Market Soups

P/A

Organic Spinach and Fried Green Tomato 10.25

*goat cheese and spiced walnuts,
apple cider vinaigrette*

Smoked Salmon Potato Pancake 11.25

*baked latke with sliced Nova Scotia salmon,
sour cream drizzle and golden caviar*

Jumbo Shrimp Cocktail 13.00

Seasonal Market Salad 9.50

accented with a small dice of prosciutto and Montgomery cheddar

Country Salad 12.50

*baby greens, Asian pears, roasted beets, hearts of palm,
pumpkin seed crusted goat cheese fritters,
walnut vinaigrette*

Pan-Seared Jumbo Lump Crab Cake 14.00

*fresh corn and black bean salsa,
roasted red pepper remoulade*

Chicken Quesadilla 12.25

Vermont cheddar, sour cream, guacamole and tomato salsa

Artichoke Risotto 11.50

oven-roasted tomatoes, fava beans, and fresh chervil

Sara's Organic Greens 8.00

*orange supreme, blue cheese croutons, grape tomatoes,
mustard herb vinaigrette*

Caesar Salad 9.00

*romaine, anchovy dressing, Parmesan crisp
and brioche croutons*

Side Dishes

Seasonal Vegetables ~ Sautéed or Steamed

Hand-Cut French Fries

Sweet Potato Fries

Half and Half

½ Spinach ½ Mashed Cheddar Potatoes

6.50 each

ENTREES

Grilled Long Island Duck Breast 24.00

*dried apricots and cranberries, port wine sauce,
wild rice scallion pancakes, sautéed haricot vert*

Free-Range Chicken Pot Pie 20.00

*pearl onions, baby carrots, English peas, fingerling potatoes,
topped with puff pastry*

Seafood Cobb Salad 25.00

*fresh lobster, lump crabmeat, shrimp, avocado, chopped romaine,
tomato-onion relish, Bulgar wheat, blue cheese, fresh corn, crisp bacon,
sherry vinaigrette*

Nature Calves Liver 21.00

*smoked bacon, caramelized onions and red peppers,
chive mashed potatoes, baby carrots*

Tamarind Glazed Organic Chicken Breast 23.00

apple-potato puree, tri-color baby carrots, sautéed haricot vert

Atlantic Salmon 25.00

*Israeli couscous with caramelized onions and aromatic vegetables,
grilled Portobello and red wine jus*

Crabmeat Stuffed Jumbo Shrimp 24.25

minted couscous, sautéed spinach, citrus butter sauce

Grilled Prime Dry Aged Sirloin Steak 29.00

*oyster mushrooms, caramelized onions, roasted peppers,
zinfandel wine sauce, sweet potato fries, sautéed broccoli*

Arugula & Ricotta Stuffed Ravioli 22.00

*with roasted peppers, grilled squash, toasted pine nuts,
olive oil, garlic and fresh herbs*

One Great Burger 16.00

*fresh ground sirloin or turkey, or vegetable with arugula, tomato, avocado,
hand-cut fries and slaw*

Pan Roasted Filet of Sole 24.00

seven vegetable broth, apple-celery root purée, sautéed haricot vert

Maine Lobster Roll 24.00

*cole slaw, home made chips,
bread and butter pickles*

1 ½ Pound Lobster Special 34.00

*Crabmeat stuffing, mashed potatoes
and garlic butter*

Served with:

Sara's organic greens

or

one of our daily market soups to start

&

your choice of our fresh fruit bowl or

truffle slice

Terrence John
Chef de Cuisine

Please contact us regarding
Private Parties
212-410-7335

18% gratuity added to parties of six or more

PRIX FIXE 32.00

APPETIZERS

Daily Market Soups

Market Salad

*accented with a small dice of prosciutto and
Montgomery Cheddar*

Artichoke Risotto

oven-roasted tomatoes, fava beans, and fresh chervil

ENTRÉES

Atlantic Salmon

*Israeli couscous, caramelized onions and aromatic
vegetables, grilled Portobello, red wine jus*

Grilled Flat Iron Steak

*Gorgonzola butter, red wine jus,
garlic mashed potatoes, sautéed broccoli*

Arugula & Ricotta Stuffed Ravioli

*with roasted peppers, grilled squash, toasted pine nuts,
olive oil, garlic and fresh herbs*

DESSERTS

Sarabeth's Cookie Plate

Chocolate Truffle Cake

Fruit Bowl