

APPETIZERS

East & West Coast Oysters*
Cucumber Mignonette 23.

Grumolo Radicchio Salad
Meyer Lemon Vinaigrette, Parmesan & Tangerine 19.

Waldorf Salad
Chicories, Arugula, Grapes, Honeycrisp Apples & Walnuts 18.

Norwegian King Crab
Citrus & Seaweed 49.

Whole Smoked Golden Enoki
Dry Aged Beef Broth 25.

Crab Bisque
King Crab & Scallop Tortellini 21.

Grilled Octopus
Jerusalem Artichokes, Leeks, Salsify & Truffle Vinaigrette 27.

Foie Gras Torchon
Banana, Peanut & Country Bread 29.

Short Rib Ravioli
Roasted Mushrooms & Parmesan 21/32.

Tom Colicchio, *Chef/Owner*
Matthew Dahlkemper, *Executive Chef*

ENTRÉES

Heirloom Grains Risotto
Pumpkin Seed, Roasted Carrots & Parmesan 31.

Hokkaido Scallops
Pistachio, Bergamot & Fennel 36.

Lobster Thermidor
Black Trumpet Mushrooms & Tarragon 27/49.

Halibut
Golden Enoki Mushrooms, Erbette Chard, Miso Butter & Potato Purée 38.

Hot Smoked Faroe Island Salmon
Heirloom Grains, Beets & Horseradish Crème Fraiche 33.

Duck à l'Orange
Fennel & Endive 38.

Sasso Chicken 'A La King'
Wild Rice, English Peas & Black Trumpet Mushrooms 34.

Berkshire Pork Chop
Acorn & Delicata Squash, Honeycrisp Apples & Sage 33.

Hanger Steak Diane
Wild Mushrooms & Fingerling Potatoes 38.

SIDES 11.

Brussels Sprouts
Assorted Mushrooms

Wild Rice Pilaf
Fingerling Potatoes

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*



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