

THE LION

APPETIZERS

YELLOW FIN TUNA TARTARE <i>pickled asian vegetables, ginger lime vinaigrette, sesame chips</i>	14.00
LOBSTER BISQUE <i>white polenta, sherry wine, tarragon</i>	14.00
FOIE GRAS TORCHON <i>kumquat marmalade, homemade panettone</i>	15.00
GREEN AND WHITE ASPARAGUS <i>black trumpet mushrooms, slow cooked egg, hollandaise sauce</i>	14.00
ARTICHOKE FRITTERS <i>yukon gold potatoes, baby leeks, lemon confit, béchamel</i>	14.00

SIDES

POTATO GRATIN	8.00
FRENCH FRIES	8.00
SPRING VEGETABLES	8.00
ROASTED MUSHROOM AND SALSIFY	8.00
SPINACH CASSEROLE	8.00
ROASTED CARROTS	8.00

SALADS

GARDEN <i>shaved spring vegetables, pistachio nuts, sweet mustard vinaigrette</i>	12.00
ROASTED BABY BEETS <i>beet greens, chèvre mousse, hazelnut crumbs,</i>	13.00
LITTLE GEM LETTUCE <i>olive oil croutons, creamy herb dressing, parmigiano reggiano</i>	11.00
COBB <i>grilled amish chicken, applewood smoked bacon, red wine vinaigrette</i>	14.00

RAW BAR

OYSTERS <i>daily selection</i>	
1/2 dozen...	18.00
dozen...	36.00
SHRIMP COCKTAIL	15.00
SELECTION FROM THE SEA	MP

PASTA

HOMEMADE SHEEP'S MILK CAVATELLI <i>chèvre beurre noisette, oregano</i>	22.00
PASTA ANNUNZIATA <i>braised octopus, guanciale, san marzano tomato</i>	23.00
ENGLISH PEA SOUP RAVIOLI <i>pea shoots, melted leeks, truffle foam</i>	19.00

ENTREES

AMISH CHICKEN <i>spring onions, ramps, morel mushrooms, poultry jus</i>	25.00
MUSSELS <i>red thai curry, coconut milk, cilantro</i>	19.00
PAN SEARED HALIBUT <i>artichoke barigoule, petite salad, gremolata</i>	27.00
LOBSTER POT PIE <i>fingerling potatoes, peas, carrots, brandy cream sauce</i>	29.00
BURGER 'SPECIAL BLEND' <i>tomato, caramelized onion, crisp pork belly, provolone and smoked cheddar</i>	17.00
NEW ENGLAND SCALLOPS <i>crushed english peas, warm green and yellow wax bean salad, olive oil emulsion</i>	27.00

A LA CARTE

LAMB PORTERHOUSE <i>tempura ramps, natural jus</i>	35.00
ROASTED WHOLE DOVER SOLE <i>grilled scallions, sauce meunire</i>	49.00
28 DAY DRY-AGED DELMONICO STEAK <i>cipollini onion agrodolce, béarnaise sauce</i>	45.00
28 DAY AGED COTE de BOEUF FOR TWO <i>roasted garlic, unfiltered virgin olive oil</i>	95.00
BERKSHIRE PORK CHOP <i>fermented black garlic, "applewood smoke"</i>	38.00

SUNDAY-THURSDAY: 5.30PM-12.00AM FRIDAY-SATURDAY: 5.30PM-1.00AM

CHEF PROPRIETOR JOHN DELUCIE / CHEF de CUISINE JOSEPH BUENCONSEJO

20% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE. WE ACCEPT VISA, MASTERCARD,
AMERICAN EXPRESS AND DINER'S CLUB

PHOTOGRAPHS ON THE WALLS ARE COURTESY OF THE DAILY NEWS