

ROGER SHERMAN

DINNER MENU

FRUIT DE MER

RAW BAR

Little Neck Clams Mignonette, cocktail sauce, lemon	2.50 ea	Jumbo Shrimp Mignonette, cocktail sauce, lemon	4.50 ea
Oyster Selection of the Day Mignonette, cocktail sauce, lemon	4	ea	

FROMAGE DE LA MAISON MURRAYS

Please choose 4 cheeses from our selection \$30

POUR COMMENCERS

starters

Tuna Tartar tuna tartare, avocado, ponzu sauce, micro greens	25	Onion Soup Gratinee caramelized onions, rich veal broth, baguette, gruyere cheese	20
Foie Gras Au Torchon foie gras rolled, sliced fig, lingonberry chutney, toast points	27	Escargot Au Pastis snail, parsley, garlic butter, pastis scented	26
Wild Mushrooms Vol Au Vent wild mushrooms, goat cheese, garlic, parsley, butter	22	Czar Egg Mimosa deviled eggs, smoked salmon	23
Potato Gnocchi Wild mushrooms, shaved truffles and Cream	32	Mussels Marinieres Maine mussels, white wine, shallots, garlic, butter, parsley	24

SALADES

Salads

Kale Salad kale, apples, grapes, strawberries, sunflower seeds, crumble goat cheese, raspberry vinaigrette	23
Caesar Salad crisp romaine lettuce, house caesar dressing, sourdough croutons, anchovies	21
Endive Salad endive, roasted pear, candied walnuts, roquefort cheese, balsamic reduction	21
Wedge Salad wedged iceberg lettuce, thick cut applewood smoked bacon, house ranch dressing, roquefort cheese, cherry tomatoes, chives	22

DE LA MER

From the Sea

Faroe Island Salmon black seasoning dusted salmon, roasted corn, jalapeno succotash, pommes puree, roasted tomato coulis	42	Dover Sole Meuniere artichoke puree, lemon butter parsley sauce, roasted potatoes	half /whole 52 / 85
Mediterranean Sea Bass sea bass, spinach, cherry tomato, capers, olives, white wine sauce	43	Atlantic Halibut almond crusted halibut, basmati rice, spinach, saffron emulsion	48

VIANDES & VOLAILLE

Meats & Poultry

RS Hamburger wagyu blend, lettuce, tomatoes, raw onions, french fries	30
Weiner Schnitzel German potatoes, cucumber salad	39
Grenadin of Veal organic veal medallion, ratatouille, potato gratin, port wine veal sauce	48
Filet Mignon Rossini black angus prime, filet mignon, Hudson Valley foie gras au torchon, asparagus, roasted fingerling potatoes, truffle red wine sauce	62
Steak Au Poivre black angus 12oz prime NY strip, duck fat potatoes, green peppercorn sauce	67
Organic Roasted Chicken Breast la belle farm chicken, pearl onions, baby portobello mushrooms, potato puree, monbazillac sweet thyme sauce	41
Roasted Duck & Confit organic Long Island roasted duck, breast, leg confit, baby bok choy, cranberries chutney, duck sauce	52

ACCOMPAGNEMENTS

Sides

Pommes Frites	12	Jalapeno Corn Succotash	12	Potato Puree	10
Potato Gratin	12	Baby Bok Choy	13	Duck Fat Pommes Pont Neuf	11

Consuming raw or undercooked eggs, beef, lamb, milk products, pork, poultry, seafood or shellfish may increase your chances of foodborne illness