

APPETIZERS

CHILLED SWEET PEA SOUP
sugar snap peas, radishes, mint 14

CAESAR SALAD
*little gem lettuce, sourdough
croutons, parmesan 16*

SAUTÉED MUSHROOMS
*spicy leeks purée, ramps,
champagne vinegar 16*

TUNA TARTARE
*haricot verts, cucumber, basil,
olives, Dijon dressing 18*

OYSTERS ON THE HALF SHELL
east coast oysters with ramp mignonette 16

CURED MEATS & LOCAL CHEESES
*fig jam, New York state honey,
grilled country bread 28*

ZUCHINNI BLOSSOM FLATBREAD
*homemade naan, grilled leeks,
herbs, chilies, parmesan 19*

ROASTED CAULIFLOWER SOUP
caramelized onions, mustard cress 15

PERRINE SALAD
*mixed greens, baby carrots, radishes,
Comté cheese, sherry vinaigrette 16*

WATERCRESS SALAD
*spring, vegetables, lardons, chèvre,
Sauternes dressing 17*

CHAR-GRILLED OCTOPUS
*shaved fennel, snap peas,
arugula, rhubarb confit 18*

CATSKILLS SMOKED SALMON
fennel, crème fraîche, potato salad 18

HERB-POACHED
SHRIMP COCKTAIL
celery root & horseradish remoulade 24

CRAB IMPERIAL FLATBREAD
*housemade naan, fennel, jalapeños,
herbs, Gruyère 19*

BEEF CARPACCIO FEUILLETINE
mustard cress, crispy capers, anchovy dressing 19

SIMPLY PREPARED

Grilled or Roasted

LEMON SHRIMP 34

BLACK SEA BASS 34

MAINE LOBSTER 45

28 DAY DRY-AGED STRIP STEAK 49

LAMB CHOPS 40

FILET MIGNON 43

SPRING CHICKEN 34

MAINS

UPSTATE FARMS
ROASTED VEGETABLES
*honey and chiles, toasted barley,
herb dressing, feta cheese 29*

ARCTIC CHAR
*beluga lentils, gribiche,
sorrel sauce 36*

BLACK SEA BASS
*seafood broth, fresh fava
beans, fines herbes 36*

SLOW-COOKED HALIBUT
*braised tender greens, lemon
caper vinaigrette 39*

SPRING CHICKEN
*local farm raised chicken,
white wine, pee wee potatoes,
mushroom, thyme 35*

GRILLED LAMB CHOPS
*all natural New Jersey lamb, spring
vegetables, apricot compote 42*

FILET MIGNON
*sweet and sour carrot puree, minted
peas, horseradish sauce 45*

THE PIERRE BURGER
*grass-fed beef, grilled onions,
spicy remoulade, Rupert
cheese, pommes frites 28*

SIDES

GLAZED CARROTS
lime, orange, chiles 10

SPICE ROASTED SUNCHOKES
black olive crumble 10

BRAISED TUSCAN KALE
charred sweet onions 10

GRILLED ASPARAGUS
capers, dill, hard boiled eggs 12

HARICOT VERTS
*mushroom brown butter nage,
toasted hazelnuts 10*

POMMES FRITES 9