

APPETIZERS

CHILLED SWEET PEA SOUP
crème fraîche, radishes, mint 16

WATERCRESS SALAD
spring vegetables, lardons, chevre, sauternes dressing 18

CAESAR SALAD
little gem lettuce, sourdough croutons, parmesan 16

CHAR-GRILLED OCTOPUS
*shaved fennel, wheat berry & orange salad,
spicy apricot chutney 18*

TUNA TARTARE
haricot verts, cucumber, basil, olives, Dijon dressing 19

OYSTERS ON THE HALF SHELL
east coast oysters with ramp mignonette 18

CURED MEATS & LOCAL CHEESES
fig jam, New York State honey, grilled country bread 29

STEAK TARTAR
*capers, red onions, radishes, mustard cress, ginger
cream, soufflé potatoes 19*

SPRING LEEKS & SUNCHOKE SOUP
herb pistou, sunchoke chips 17

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

SAUTÉED SUGAR SNAP PEAS
red pepper, parmesan, lemon balm 19

CATSKILLS SMOKED SALMON
fennel, crème fraîche, potato salad 19

HERB-POACHED SHRIMP COCKTAIL
served chilled, celery root & horseradish remoulade 24

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

MOREL MUSHROOM FLATBREAD
housemade naan, grilled leeks, chilies, parmesan 22

MAINS

UPSTATE FARMS ROASTED
VEGETABLES
*honey & chilies, toasted barley, herb dressing,
feta cheese 29*

ARCTIC CHAR
beluga lentils, gribiche, sorrel sauce 37

BLACK SEA BASS
seafood broth, fava beans, fines herbes 38

SLOW-COOKED HALIBUT
braised tender greens, lemon caper vinaigrette 41

SPRING CHICKEN
*local farm raised chicken, white wine,
mushrooms, string beans 36*

BEEF SHORT RIBS
parsnip purée, roasted romanesco 42

GRILLED LAMB CHOPS
*all natural New Jersey lamb, rutabaga purée,
spring vegetables, rosemary sauce 44*

FILET MIGNON
roasted carrots, minted peas, horseradish sauce 47

THE PIERRE BURGER
*grass-fed beef, grilled onions, spicy remoulade,
Rupert cheese, pommes frites 29*

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

SIDES

GLAZED CARROTS
lime, orange, chiles 12

FINGERLING POTATOES
caramelized onions, ramp gremolata 10

BRAISED TUSCAN KALE
charred sweet onions 11

ASPARAGUS PARMESAN
caper lemon dressing 12

SPRING BEAN CASSEROLE
haricot verts, wax beans, thyme 12

POMMES FRITES
sel gris 9

