

FIRST COURSE SELECTIONS

ESCARGOTS

Wild Burgundy Escargots, Honey Cap Mushrooms, Hearts of Palm,
Sourdough Croutons, Herb Salad, Scallion Butter. 18.

LOBSTER FETTUCCINE

Maine Lobster, Hudson Valley Foie Gras, Morel Mushrooms, Fava Beans, Exotic Mushroom Nage. 24.
Available as an Entrée. 45.

PROGRESSION OF CRAB

Tomato, Basil, Fennel. 20.

SCALLOPS

Scallop Ceviche, Honeydew Gazpacho, Petite Heirloom Tomatoes. 18.

QUAIL

Tapenade Marinated Quail, Tomato, Parsley-Celery Root. 19.

FOIE GRAS

Hudson Valley Foie Gras, Apricot, Pistachio, Shellbark Hollow Yogurt. 21.
Suggested Wine Pairing: Sauternes, Chateau Bastor-Lamontagne, Bordeaux, France, '03. 14.

SWEET CORN

New Jersey White Corn Soup, Squash Blossom, Chicken Liver, Vanilla Oil. 17.

VEAL SWEETBREADS

Crispy Sweetbreads, Pickled Baby Beets, Edamame, Arugula, Whole Grain Mustard. 18.

HEIRLOOM TOMATO

Tomato Salad, Smoked Eggplant, Lemon Thyme, Roasted Shallot Sorbet. 17.
Supplement a half or full ounce of Osetra Caviar. 50/100.

BRUNCH AT SAVONA

Savona Brunch comes from our enthusiasm to progress. Savona has been open since 1997 and consistently provides world class cuisine and service. So many of our guests have asked us to “open Sunday for brunch”, we are proud to announce to you that this dream is now a reality. Savona would like to invite you for Sunday Brunch service from 11:00 a.m. till 2:00 p.m. Please see a manager today to make your reservation.

*Executive Chef – Andrew Masciangelo
Chef de Cuisine – Philip Rowens*

SECOND COURSE SELECTIONS

BLACK SEA BASS

Plancha Seared Wild Black Sea Bass, Octopus, Baby Artichoke, English Peas, Ricotta Tortellini. 38.

HALIBUT

Oven Roasted Atlantic Halibut, Crayfish, Cockles, Tomato, Summer Bean Salad. 39.

ATLANTIC SKATE

Parmesan Dredged Skate Wing, Fingerling Potatoes, Broccolini, Shallots, “Piccata” Sauce. 36.

RED SNAPPER

Plancha Seared American Snapper, Long Choy Greens, Baby Tomato, Miso-Ginger Nage. 37.

DAYBOAT CHANNEL SCALLOPS

Poppy Seed Crusted Sea Scallops, White Asparagus, Red Cabbage, Sea Urchin, Citrus Emulsion. 37.

MAINE LOBSTER

Butter Poached Lobster, Sweet Corn Risotto, Red Pearl Onions, Chanterelle Mushrooms, Lobster Emulsion. 45.

MUSCOVY DUCK

Crispy Skin Hen Breast, Chickpea-Porcini Ravioli, Duck Confit, Radish, Pea Tendrils, Duck Jus. 38.

PORK

Rosemary Roasted Duroc Pork, Baby Carrots, Watercress, Lavender Vinaigrette, Violet Mustard Jus. 36.

LAMB

Rack of Lamb, Swiss Chard, Caramelized Onion Tart, Lamb Jus. 40.

SAVONA SIGNATURE DISH

DOVER SOLE

Sautéed Dover Sole, Pine Nuts, Asparagus, Artichokes, Scallions, Sweet Peas, Lemon Butter Sauce.
Available at Market Price.

TASTING MENU

The seven-course Summer tasting menu offered on a daily basis reflects the market’s freshest ingredients and Executive Chef Andrew Masciangelo’s inspiration.

Ninety-eight dollars per guest.

The tasting menu is an experience for the entire table.

The Sommelier is pleased to offer a wine pairing with each course.

Forty Dollars per guest.

ENTRÉE ACCOMPANIMENTS

Truffle Mashed Potatoes. 10.

Sautéed Exotic Mushrooms. 10.

Sautéed Escarole. 8.