

## IN THE MONTH OF SEPTEMBER

The Indian Summer begins with the harvest of Melons, Chanterelles and Figs

### *For the table*

**Chicken Liver Mousse with Garlic Crostini\* 12**

*Green Peppercorns, Madeira Gelee*

**Equinox Risotto Fritters 11**

*Chive Crème Fraiche, Parmesan Reggiano*

**Sauté of Laughing Bird Shrimp 12**

*Blue Corn Polenta, Spicy Garlic Oil*

**Roman Style Pizzette 11**

*Arrowleaf Spinach, Gruyere Cheese*

### *Starters*

**Heirloom Tomato and Artichoke Bisque 12**

*Little Grilled Gruyere Cheese Sandwich, Caramelized Artichokes,  
Tomato Gelee*

**Grilled Spanish Rock Octopus 14**

*Peruvian Blue Potatoes, Caramelized Onions, Toasted Paprika Butter*

**Equinox "Chopped Salad"\* 12**

*Loudoun County Figs, House Cured Duck Ham,  
Quail Egg Hole in a Wall*

**Wild Alaskan King Salmon "Pastrami"\* 15**

*Pickled Watermelon Rind, Mache Lettuce,  
Toasted Rye*

**Sungold Tomato and Compressed Melon Salad 14**

*Sour Red Onion, Manchester Sheep's Cheese, Basil Powder*

### *Pasta*

**Hand Rolled Farfalle Pasta with West Coast Chanterelles 14 · 27**

*Sautéed Mustard Greens, Cipollini Onions, Parmesan Reggiano*

**Silky Saffron Fettuccine with Sausage Ragu 15 · 29**

*Crispy Sweetbreads, Pearl Turnip, Parmesan Reggiano*

## Herb Grilled

**Jumbo Sea Scallops and Hawaiian Blue Prawns\* 31**  
*Bouillabaisse Jus, Roasted Baby Fennel, Saffron Rouille Crouton*

**Medallions of Angus Beef Striploin \* 32**  
*Sugar Snap Peas, Walla Walla Onions, Peppercorn Jus*

**BBQ'd Scottish Salmon with Roasted Corn Salad\* 30**  
*Piquillo Peppers, Backyard Basil, Sweet Corn Cream*

**Thyme Marinated Caribbean Cobia Filet\* 28**  
*Grilled Maitaki Mushrooms, Fresh Lemon, Tuscan Olive Oil*

## Pan Roasted

**Breast of Muscovy Duck with Slow Cooked Confit\* 29**  
*Parsnip Puree, Broccoli-Rabe, Champagne Grape Jus*

**Rib Rack of Australian Lamb\* 31**  
*Blue Corn Polenta, Charred Baby Leeks, Garlic Lamb Jus*

**Jumbo Lump Crabcakes with Tomatillo Coulis\* 32**  
*Wilted Romaine, Black Bean Ragu, Garden Cilantro*

**Bacon Wrapped Monkfish Loin with Curried Crab 32**  
*Heirloom "Piperade", Vidalia Onions, Genovese Basil*

## Sides

**Equinox Truffled Macaroni and Cheese 11**  
*Elbow Macaroni, Vermont Cheddar*

**Summer Succotash 7**  
*Black Eyed Peas, Tomato Concassé, House Bacon*

**Sautéed Rapini 7**  
*White Anchovies, Peperoncini*

**Crispy Silver Queen Okra 7**  
*Caper Rémoulade, Spring Onions*

**Caramelized Tricolor Cauliflower 7**  
*Golden Raisins, Toasted Pinoli*



Meets the Humane Farm Animal Care Standards, which include nutritious diet without antibiotics, or hormones, animals raised with shelter, resting areas, sufficient space and the ability to engage in natural behaviors.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.