



BEACON



NEW AMERICAN
OPEN FIRE COOKING

Open Fire Specialties ...

- Grilled Smoked Pork Belly *shishito* 14.
- Wood Oven Charred Shrimp *garlic* 18.
- Roasted Asparagus & Egg *parmesan* 13.
- Chicken Livers & Lamb Kidneys *herbs* 13.
- Wood Roasted Oysters *shallots & verjus* 18.
- Waldy's Wood Oven Pizza *wild mushrooms* 17.
- Wood Oven Meatballs *polenta & baby greens* 15.
- Wood Roasted Bone Marrow *toast* 15.
- Wood Roasted Crab Cake *citrus slaw* 17.

Salads, Soups ...

- Watercress, Endive & Pear *balsamic* 14.
- Pumpkin Apple Soup *spiced spun sugar* 13.
- Roast Crisp Sweetbreads *caperberries* 17.
- Baby Field Greens & Herbs *goat cheese* 12.
- Classic Caesar 15. w/Wood Roast Chicken 25.
- Half Chilled Roast Lobster *dijon* 18.
- Grilled Shrimp Cocktail *jalapeños* 17.
- Roast Lobster Soup *fennel & cognac* 14.
- Arugula & Warm Potatoes *parmesan* 13.

Meats

- Grilled Filet Mignon *cabernet & wild mushrooms* 31.
- The Beacon Burger *choice of cheese w/fries or salad* 19.
- Dry Aged Porterhouse for Two *rosemary [per person]* 32.
- Wood Grilled Elysian Farms Lamb *nose to tail* 30.
- Grilled Stout Braised Short Ribs *crisp onions* 28.
- Spit Roasted Suckling Pig *mole flavors* 29.
- Grilled NY Sirloin Steak *foie gras butter & shallots* 32.

Seafood

- Seared Sea Scallops *almonds & chipotle* 30.
- Wood Roasted Lobster *lemon-basil butter p/a.*
- Grilled Swordfish Steak *mustard crust* 32.
- Wood Roasted Salmon *watercress & horseradish* 29.
- Seared Tuna Nicoise Salad *olives & haricots* 28.
- Roasted Shrimp & Lobster Salad *basil* 31.
- Tuna Burger *tomato-ginger chutney w/fries or salad* 22.

Poultry

- Wood Oven Duck Leg Confit *fingerling potatoes* 22.
- Spit Roasted Ten Herb Chicken *panzanella salad* 27.
- Beacon Chopped Roast Chicken Salad *tossed* 26.

Pasta

- Roasted Winter Vegetable Risotto *pecorino* 26.
- Wild Mushroom Ravioli *artichoke broth* 22.
- Angel Hair Pasta *bacon & fresh tomato* 18.

Etc ...

- Grilled Shishito Peppers 7.
- Roasted Mashed Potatoes 8.
- Cured Meats & Cheese Platter 16.
- Roast Fingerling Potatoes 8.
- Beacon's Garlic Fries 9.
- Haricot Verts 8.
- Roasted Garlic Bulb 6.
- Brussels Sprouts with Chestnuts 8.
- Beacon's B&B Pickles 3.
- Creamed Spinach 8.
- Mixed Olives with Orange Zest 4.
- Roasted Wild Mushrooms 9.
- Anson Mills Cheese Polenta 7.



CHEF/CO-OWNER WALDY MALOUF
SERGIO LOPEZ, CHEF DE CUISINE



BEACON



Specialty Cocktails \$12

IRISH SAGE Jameson's, Fresh Sage & Lemon

WOOD ROASTED PINEAPPLE MOJITO Spiced Rum, Mint, Lime

CRANBERRY MARGARITA Cinnamon Oil, Cranberry Relish

FROSTY GRAPE Ciroc Vodka, Cointreau, White Grape Juice, Prosecco

THE PERFECT PEAR

D.H. Krahn Gin, Roasted Pear, Elderflower & Fresh Lime

Champagne & Sparkling *by the glass*

Prosecco Astoria, Veneto, Italy NV 9.

Cava 1+1=3 Brut, Catalonia Spain NV 13.

Champagne Brut La Caravelle *Cuvee Nina* NV 18.

Rosé Champagne Bellefon *Cuvée des Moines* NV 22.

Wine by the Flask *250 ml carafe (bottle price)*

WHITE

Muscadet 2007 Luc Choblet, Loire Valley, France 9. (26.)

Sauvignon Blanc 2008 Cairnbrae Marlborough, NZ 14. (40.)

Pinot Gris 2008 Four Graces, Dundee Hills, Oregon 15. (43.)

Chardonnay 2007 Millbrook *Proprietor's Reserve*, NYS 12. (34.)

Rose 2007 Bonny Doon, Santa Cruz, California 9. (26.)

RED

Pinot Noir 2007 Millbrook, NYS 12. (34.)

Grenache 2008 Viña Borgia, Borja, Spain 9. (26.)

Pinot Noir 2007 Kings Ridge, Newberg, Oregon 17. (49.)

Cabernet Sauvignon 2006 Selby, Sonoma, California 17. (49.)

Zinfandel 2007 Ridge *Three Valleys*, Sonoma, California 17. (49.)

Dessert Wine *by the Glass*

Muscat Late Harvest 2004 Foris Vineyards, Oregon 9.

Moscato D'Asti, Bricco Quaglia 2007 La Spinetta, Italy 11.

Vidal Ice Lamoreaux Landing, Finger Lakes 2007 15.

Riesling Beerenauslese 1999 Franz Karl Schmitt, Germany 25.

The Short List *Ask to see our Full Wine List.*

\$30

2748 **Pinot Grigio** 2008 Mont Asolo, Veneto, Italy

2627 **Chardonnay** 2007 Michael Sullberg, Sonoma, California

2781 **Rose** 2008 Château Penin, Bordeaux, France

2982 **Malbec** 2008 Lancatay, Mendoza, Argentina

2954 **Shiraz** 2006 Wishing Tree, Western Australia

\$40

2725 **Sauvignon Blanc** 2008 Mudhouse Marlborough, New Zealand

2632 **Chardonnay** 2007 Heron, California

2952 **Rioja Crianza** 2005 El Coto, Rioja, Spain

2873 **Syrah** 2006 Laurent Miquel, Languedoc, France

2980 **Cabernet Sauvignon** 2007 Taymente, Mendoza, Argentina

\$50

2772 **Sancerre** 2008 Pascal Jolivet, Loire Valley, France

2640 **Chardonnay** 2007 Costello, Napa Valley, California

3062 **Pinot Noir** 2007 Brooks, Willamette Valley, Oregon

2868 **Côtes du Rhône** 2006 Domaine St. Gayan, France

3021 **Merlot** 2007 Nelms Road, Columbia Valley, Washington

\$60

2674 **Rully** 2006 Olivier Leflaive, Burgundy, France

2626 **Chardonnay** 2007 Newton *Red Label* Napa Valley, California

3063 **Pinot Noir** 2006 Rozak, Santa Rita Hills, California

2846 **Listrac-Medoc** 2005 La Caravelle, Bordeaux, France

3018 **Cabernet Sauvignon** 2007 Twenty Rows, Napa Valley

PLEASE ASK TO SEE OUR FULL WINE & BEVERAGE LISTS

NYC 2010

Winter Restaurant Week

Lunch \$24.07 | Dinner \$35.

(11:30 - 2:30 PM)

(3:00—Closing)

APPETIZER

Pumpkin Apple Soup *spiced cinnamon croutons*

Baby Field Greens & Herbs *mustard vinaigrette*

Arugula & Warm Potatoes *parmesan*

Wood Roasted Oysters *shallots & verjus (\$4 Supplement)*

MAIN COURSE

Roasted Winter Vegetable Risotto *pecorino*

Spit Roasted Ten Herb Chicken *panzanella salad*

Wood Roasted Salmon *watercress & horseradish*

Grilled Filet Mignon *wild mushrooms (\$6 Supplement)*

DESSERT

Ginger Bread Pudding *cinnamon ice cream*

Devil's Food Chocolate Cake *smoked vanilla ice cream*

Pumpkin Cheesecake *cranberry compote*

Chocolate Chocolate Chip Souffle *dark chocolate sauce*

Winter Desserts

\$9 (SOUFFLÉS \$12)

Beacon Specialty Soufflés

*Chocolate-Chocolate Chip, Mixed Berry
or Bourbon-Pecan 12.*

(Please Pre-Order or Allow 15 Minutes)

Ginger Bread Pudding *cinnamon ice cream*

Devil's Food Chocolate Cake *smoked vanilla ice cream*

Cappuccino Crème Brûlée *saffron almond tuile*

Pumpkin Cheesecake *cranberry citrus compote*

Caramelized Apple Pancake *cognac ice cream*

Wood Roasted Strawberries *cheesecake ice cream*

Selection of Housemade Ice Creams and Sorbets

Ask your server for today's flavors

Assorted Biscotti 5.50

PASTRY CHEF, KISSIMA SISOHO

