

F I R S T C O U R S E

Maine Lobster Salad	13
Organic "Fried" Egg, Parsley, Crème Fraîche and Caviar Cream	
Veal Sweetbreads	12
Haricot Vert, Celery Salad, Shiitake Mushrooms and Sherry Vinaigrette	
Shrimp Cavatelli	11
Tomato Concassé, Braised Fennel and Clam Nage	
Crispy Pork Belly	10
Cranberry Barbecue Sauce, Johnny Cakes and Quail Egg	
Seared Hudson Valley Foie Gras	19
Apple Pakora, Maple Gastrique and Orange Crème Fraîche	
Kumomoto Oyster on the Half Shell	18
Horseradish, Black Pepper Mignonette and Lemon	
Roasted Palmetto Squab	15
Butternut Squash, Pomegranates, Crispy Chicken Skin and Honey Crisp Apples	
Seared Tuna	12
Wilted Brussels Sprouts, Smoked Bacon, Soy Gelée and Worcestershire Aioli	

S E C O N D C O U R S E

Butternut Squash Bisque	11
Duck Confit, Marcona Almond Biscotti and Curry Oil	
Mâche Salad	11
Roasted Black Mission Figs, Chive Biscuits and Port Wine Yuzu Vinaigrette	
Orchids House Salad	9
Summer Greens, Cucumbers, Radishes, Potato Crisps and Rooftop Honey Vinaigrette	
Blue Cheese Beignets	8
Spiced Honey Gastrique, Tart Greens, Asian Pears and Almond Tuile	
Marinated Pepper and Mozzarella "Balloon"	11
Serrano Ham, Mizuna, Fennel Seed Lavosh, Verjus and Pickled Red Onions	

E N T R É E S

Elysian Fields Lamb Saddle	39
Herb Gnocchi, Carriage House Farms Swiss Chard and Rosemary Braised Neck	
Roasted Duck Breast	33
Candied Ginger-Carrot Puree, Foie Gras, Oyster Mushrooms and Spiced Churro	
Potato Crusted Halibut	31
Brandade, Fennel, Cipollini Onions and Truffles	
Hill Farms Chicken Breast	27
Truffle and Potato Mousseline, Glazed Parsnips, Spaetzle and Xerez Sauce	
Seared “Dry” Scallops	34
Foie Gras, Oyster Mushroom-Burgundy Truffle Agnolotti, Pinot Noir Sauce and Quail Egg	
Red Snapper “En Papillote”	29
Madras Curry Vinaigrette, Vidalia Onions and Tart Apple Tzatziki	
Lardo Crusted Niman Ranch Prime Ribeye	42
Potato Galette, Caramelized Cipollini, Blue Cheese Bread Pudding and Périgourdine Sauce	
Roasted Monkfish	29
Israeli Couscous, Tomato Braised Octopus, House Cured Bacon and Swiss Chard	
Châteaubriand For Two	12 Ounces 55 24 Ounces 80
Potato Mousseline, Portobella Mushrooms, Asparagus and Duet of Sauces	

T A S T I N G M E N U

Chef’s Tasting 65 / With Wine Pairings 95

Vegetarian Tasting 65 / With Wine Pairings 95

Maine Lobster Salad
Organic “Fried” Egg, Parsley,
Crème Fraîche and Caviar Cream

Taylor Bay Scallops
Fennel Puree, Cipollini Onions
and Shaved Burgundy Truffles

Roasted Duck Breast
Candied Ginger-Carrot Puree, Foie Gras,
Oyster Mushrooms and Spiced Churro

Roasted Venison Loin
Meyer Lemons, Cranberries,
Sunchoke and Salsify

Dessert Duet
Chocolate Bavarian Mousse
and Marcona Almond Cake

Butternut Squash Bisque
Marcona Almond Biscotti
and Curry Oil

Marinated Pepper and Mozzarella “Balloon”
Mizuna, Fennel Seed Lavosh, Verjus
and Pickled Red Onions

Cavatelli Pasta
Curly Spinach, Paneer, Tomatoes
and Roasted Garlic

Marinated “Smoked” Tofu
Red Wine Braised Lentils,
Swiss Chard and Curry Oil

Dessert Duet
Chocolate Bavarian Mousse
and Marcona Almond Cake