

F I R S T C O U R S E

Maine Lobster Salad	12
Organic "Fried" Egg, Parsley, Crème Fraîche and Caviar Cream	
Veal Sweetbreads	11
Buttermilk Celery Salad, Haricot Vert, Shelton Farms Shiitake Mushrooms and Sherry Vinaigrette	
House Cured Porchetta	10
Peaches, Almonds, Radishes and Preserved Lemons	
Chive Gnocchi	12
Chanterelle Mushroom, Swiss Chard and Velouté Sauce	
Marinated Yellowtail Tuna	13
Pancetta, Brussels Sprout Salad and Worcestershire Aioli	
Seared Hudson Valley Foie Gras	16
Banyuls Glazed Cherries and Vanilla Pound Cake	
Braised Beef Cheeks	12
Crispy Shimeji Mushrooms, Spinach Gnocchi and Rainbow Chard	

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

Chilled Sweet Corn Soup	10
Halibut Ceviche, Olive Oil and Cilantro Salad	
Curried Dungeness Crab Bisque	10
Dungeness Crab, Madras Curry, Basmati Rice	
Mâche Salad	8
Fig and Brie "Grilled" Cheese, Port Wine Yuzu Vinaigrette and Candied Currants	
Blue Cheese Beignets	7
Spiced Honey Gastrique, Tart Greens, Butter Pears and Almond Tuile	
Tomato and "Floating" Mozzarella Salad	11
Confit Cherry Tomatoes, Basil Gelée, Braised Fennel and Baby Arugula	
Baby Red Romaine Caesar	7
Grilled Crustini, White Anchovies and Garlic Parmesan Dressing	

E N T R É E S

Prime New York Strip Loin	33
Lardo Persillade, Oyster Mushrooms, Périgourdine and Roasted Garlic Tagliatelle	
Florida Grouper	27
Littleneck Clams, Shimejii Mushrooms, Veal Sweetbreads and Verjus Sauce	
Roasted Duck Breast	26
Pickled Plums, Foie Gras Flan, Corn Fritters and Duck Jus	
Hill Farms Chicken Breast	23
Truffle and Cauliflower Mousseline, Glazed Parsnips, Spaetzle and Xerez Sauce	
Seared “Dry” Scallops	29
Sweet Corn, Glazed Pork Belly, Baby Carrots, Quail Eggs and Mirin	
Red Snapper “En Papillote”	25
Madras Curry Vinaigrette, Vidalia Onions and Tart Apple Tzatziki	
Yukon River Salmon	34
Bamboo Rice, Shaved Brussels Sprouts and Miso-Truffle Marinade	
Roasted Lamb Loin	32
Maitake Mushrooms, Celery Root, Fava Beans and Madeira Sauce	
Roasted Halibut	29
Blue Crab “Hash”, Haricot Vert and Tarragon Beurre Blanc	
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 85

Vegetarian Tasting 65 / With Wine Pairings 85

Maine Lobster Salad

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

Yukon River Salmon

Bamboo Rice, Shaved Brussels Sprouts and Miso-Truffle Marinade

Veal Sweetbreads

Buttermilk Celery Salad, Haricot Vert, Shiitake Mushrooms, Sherry Vinaigrette

Roasted Lamb Loin

Maitake Mushrooms, Celery Root, Fava Beans and Madeira Sauce

Dessert Duet

Warm Chocolate and Frozen Orange Souffle

Marinated Beets

Blue Cheese Beignets, Picked Turnips and Clotted Cream

Chive Gnocchi

Chanterelle Mushroom, Swiss Chard and Garlic Beurre Monté

Tofu “Piccata Style”

Citrus-Arugula Salad, Capers and Brown Butter Nage

Eggplant Timbale

Crispy Fennel, Curly Spinach and Roasted Tomato

Dessert Duet

Warm Chocolate and Frozen Orange Souffle