

F I R S T C O U R S E

Maine Lobster Salad	11
Organic "Fried" Egg, Parsley, Crème Fraîche and Caviar Cream	
Veal Sweetbreads	10
Swiss Chard, Braised Artichokes and Madeira Sauce	
Duck Confit	9
Herb Gnocchi and Vanilla-Cardamom Cranberry Sauce	
Tagliatelle Carbonara	10
Guanciale, Caramelized Onions and Hedgehog Mushrooms	
Hudson Valley Foie Gras	15
Arugula, Lady Apple Tarte Tatin, Cider Vinegar Gastrique	
Seared Tuna	12
Braised Shiitake Mushrooms, Pickled Turnips and Tangerine Miso Aioli	
Duck Prosciutto	9
Fuyu Persimmons, Shaved Fennel, Extra Virgin Olive Oil and 50 Year Balsamic Vinegar	

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

Oyster Velouté	10
Sweetbread Torchon, Tapioca Pearls and Poached Oyster	
Asian Style Chicken Broth	8
Vermicelli Galette, Kentucky Soy and Chicken Confit	
Mâche Salad	7
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	
"Greek" Salad	9
Artesian Feta Cheese, Grilled Hearts of Palm, Greek Olives and Caraway Lavosh	
Tossed Green Salad	8
Fall Greens, Hazelnut Pomegranate Vinaigrette and Coach Farms Goat Cheese	
Baby Red Romaine Caesar	7
Grilled Crustini, White Anchovies and Garlic Parmesan Dressing	

E N T R É E S

Roasted Filet Mignon	27
Red Wine Braised Oxtails, Yukon Gold Potatoes, Curly Spinach and Maitake Mushrooms	
Braised Short Ribs	24
Spinach Gnudi, Salsify and Enoki Mushrooms	
Roasted Monkfish	27
Braised Artichokes, Haricot Vert, Truffle Nage and Hedgehog Mushrooms	
Roasted Venison Loin	25
Ras el Hanout, Butternut Squash, Honeycrisp Apples and Juniper	
Duroc Pork Tenderloin	23
House Cured Bacon, Navy Beans, Heirloom Spinach and Pear Mostarda	
Seared Scallops	27
Celery Root, Quail Egg, Mirin Glazed Pork Bellies, Baby Carrots, Almonds and Curry Oil	
Prime Niman Ranch Rib Eye	33
Marrow Persillade, Hedgehog Mushrooms and Black Truffle Gnocchi <i>Supplement - Italian White Truffles \$25</i>	
Red Snapper “En Papillote”	24
Braised Leeks, Tomato Vinaigrette, Shaved Fennel and Tart Apples	
King Salmon	24
Potato Crust, Brussels Sprouts, Pearl Onions and Smoked Ham Hocks	
Jamison Farms Rack of Lamb	28
Caramelized Brussels Sprouts, Lamb Sausage and Polenta Fries	
Day Boat Fluke	27
Burgundy Black Truffles, Haricot Vert, Sunchokes and 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

Roasted Monkfish

Braised Artichokes, Haricot Vert, Truffle Nage and Hedgehog Mushrooms

Veal Sweetbreads

Swiss Chard, Braised Artichokes and Madeira Sauce

Jamison Farms Rack of Lamb

Caramelized Brussels Sprouts, Lamb Sausage and Polenta Fries

Warm Chocolate

Burnt Marshmallows and Vanilla Tuile

Marinated Beets

Blue Cheese Beignets, Picked Turnips and Clotted Cream

Tagliatelle

Truffle Scented Bechamel, Chives and Italian White Truffles

Tofu “Piccata Style”

Citrus-Arugula Salad, Capers and Brown Butter Nage

Saffron Risotto

Mascarpone, Spinach and Maitake Mushrooms

Frozen Passion Fruit Souffle

Pineapple Confit and Candied Currants