

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
Plum Sauce, Wilted Greens and Scallion Grits	
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	
Palmetto Squabs	15
Butternut Squash, Pomegranates, Crispy Chicken Skin and Honey Crisp Apples	
Seared Tuna	11
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

Domestic Lamb Saddle	36
Summer Ratatouille, Herb Gnocchi and Rosemary Jus	
Roasted Duck Breast	31
Candied Ginger-Carrot Puree, Foie Gras, Oyster Mushrooms and Spiced Churro	
Potato Crusted Halibut	31
Summer Beans, Fennel Puree, Harissa-Tomato Nage	
Hill Farms Chicken Breast	27
Truffle and Potato Mousseline, Glazed Parsnips, Spaetzle and Xerez Sauce	
Seared “Dry” Scallops	34
Sweet Corn, Rock Shrimp, Pork Bellies and Mirin Glaze	
Red Snapper “En Papillote”	29
Madras Curry Vinaigrette, Vidalia Onions and Tart Apple Tzatziki	
Lardo Crusted Niman Ranch Ribeye	37
Potato Galette, Caramelized Cipollini, Blue Cheese Bread Pudding and Périgourdine Sauce	
Roasted Monkfish	35
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

Mâche Salad

Roasted Black Mission Figs, Chive Biscuits
and Port Wine Yuzu Vinaigrette

Roasted Duck Breast

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

Domestic Lamb

Summer Ratatouille, Herb Gnocchi
and Rosemary Jus

Dessert Duet

Chocolate Mousse Bavarian & Bourbon Cherry
with Marcona Almond Cake & Sweet Corn

Butternut Squash Bisque

Duck Confit, 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 Mousse Bavarian & Bourbon Cherry
with Marcona Almond Cake & Sweet Corn