

T A S T I N G M E N U

GREEN BEAN AND PROSCIUTTO SALAD
mushroom purée, shallots, honey vinaigrette

BUTTER POACHED LOBSTER
crispy hen of the woods, nasturtium, blood orange

SAUTÉED HUDSON VALLEY FOIE GRAS
tiny turnips, borage, shiitake broth

ROASTED VEAL RIBEYE
purple sweet potato, brussels sprouts, charred lemon

CAMEMBERT
cauliflower, grapes

MANDARIN PANNA COTTA
brandy baba rum, lemon marmalade, mandarin marshmallow, sage

one hundred forty dollars per person

with wine selections, two hundred twenty-five dollars

with grand wine tasting, three hundred fifteen dollars

V E G E T A R I A N T A S T I N G M E N U

BEET AND GOAT CHEESE RAVIOLI
basil, smoked almonds, balsamic vinegar

CHESTNUT AGNOLOTTI
braised radicchio, brown butter crumble, upland cress

SPAGHETTI SQUASH AND PARMESAN
arrow spinach, truffles

MUSHROOM STROGANOFF
rutabaga pappardelle, swiss chard

BRIE AND BRIOCHE
apple butter, fennel

PINEAPPLE CANNELLONI
pineapple, cilantro granité, coconut sorbet

one hundred ten dollars

with wine selections, one hundred ninety-five dollars

with grand wine tasting, two hundred eighty-five dollars

CAVIAR

GOLDEN OSETRA CAVIAR
traditional accompaniments

two hundred-fifty per ounce

FIRST

CHILLED OYSTERS | 28
orange habanero, red shiso, white ponzu

SCARBOROUGH FARMS MIXED GREEN LETTUCES | 25
baby beets, marinated grapefruit, radish, citrus vinaigrette

MARINATED TUNA SASHIMI | 28
jicama, hon shimeji, avocado, nori

SMOKED TROUT SALAD | 25
cucumber linguini, pickled red onions, trout roe

SECOND

DUNGENESS CRAB AND RICOTTA CAVATELLI | 29
fines herbes, preserved lemon glaze

BRAISED PORK BELLY | 25
pickled fresno chili, edamame, thai basil, pho broth

PARMESAN RISOTTO | 25
guanciale, lacinato kale, garlic blossoms

SEARED DIVER SCALLOPS | 28
cranberry beans, agrodolce shallot, swiss chard, bacon powder

MAIN

SAUTÉED KING SALMON | 55
sunchoke, gala apple, tamarind brown butter, nasturtium

SAUTÉED SEA BASS | 65
marinated eggplant, chinese broccoli, kumquat, asian black bean sauce

SEARED SWORDFISH | 55
spicy lentils, okra, pipérade sauce, amaranth

LA BELLE FARMS DUCK BREAST | 58
butternut squash, maitake mushrooms, pomegranate

GRILLED BEEF TENDERLOIN | 58
short rib cigar, weiser farm potatoes, smoked leek, spinach

ROASTED LAMB LOIN | 58
vadouvan carrot, broccolini, matsutake mushrooms, tomato coulis