

TASTING MENU

SEARED AHI TUNA
harry's berries strawberry gazpacho, fava, pickled radish

SAUTÉED HUDSON VALLEY FOIE GRAS
kumquat, black tea almond butter, pumpernickel, nasturtium

SPICED MORRO BAY COD
roasted baby artichokes, potato fondant, clam butter

ROASTED VENISON
black trumpet mushroom, cape gooseberry, turnip, grand veneur sauce

TOMME DE RABELAIS FONDUE
gala apple, toasted fruit and nut bread

MACALLAN WHISKEY SOUR
milk chocolate, semifreddo, passion fruit ice

one hundred seventy dollars

with wine selections, two hundred fifty-five dollars

with grand wine tasting, three hundred fifty-five dollars

VEGETARIAN TASTING MENU

CRIMSON BEET TARTARE
golden beet "yolk," horseradish crème fraîche

CRISPY RICE PAELLA
bouquet tiny vegetables, romesco sauce

CELERINI ALFREDO
celery root noodles, garlic cream, brown butter crumble, black truffles

POT"ATO"-AU-FEU
potato variation, brussels sprouts leaves, mushrooms, roasted vegetable broth

FLEUR DU MAQUIS
ratatouille, arugula

PISTACHIO PAVLOVA
meringue crisps, pistachios, lemon marmalade

one hundred thirty dollars

with wine selections, two hundred fifteen dollars

with grand wine tasting, three hundred fifteen dollars

C A V I A R

OSETRA CAVIAR
traditional accompaniments

two hundred-fifty per ounce

F I R S T

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

ASPARAGUS SALAD | 25
avocado purée, kohlrabi, puffed quinoa, crispy enoki mushroom, stinging nettle pesto

CUCUMBER AND DASHI SALAD | 28
shaved abalone, radish, ginger

HAMACHI CRUDO | 28
hawaiian heart of palm, serrano chili, epazote, olive oil butter

S E C O N D

MEDITERRANEAN LOBSTER SOUP | 28
provençale vegetables, smoked mussels, squash blossoms

PRAWN CAPELLINI | 25
basil, citrus, olive powder

DUNGENESS CRAB RISOTTO | 25
preserved lemon, mascarpone, vanilla

CHARRED OCTOPUS | 28
ink rocks, bay leaf yogurt, piquillo, red onion, nasturtium

M A I N

OLIVE OIL POACHED SALMON | 60
israeli couscous, fennel, apple, orange-chili vinaigrette

SAUTÉED SEA BASS | 65
beet, pistachio, salsify, tarragon buttermilk

ROASTED HALIBUT | 65
gem lettuce, panisse, radish, rosemary shrimp sauce

SMOKED DUCK BREAST | 60
endive, date-banana, chanterelle, blackberry

GRILLED BEEF TENDERLOIN | 60
forbidden rice, royal trumpet mushroom adobo, pea, green garlic

SUPERIOR FARMS LAMB LOIN | 60
white carrot mustard, roasted carrot, cipollini, white anchovy