

# *Three Course Prix Fixe*

*\$100*

## *Appetizers*

### **Market Fish Crudo**

*caper berries, olives, citrus, radishes, cress*

### **Pan Roasted Scallop**

*herb risotto, pickled ramps, rose cider sabayon*

### **Seared Hudson Valley Foie Gras**

*sour cherry dumplings, toasted almond cream*

### **Seared Wagyu Bulgogi**

*watermelon kimchi, sesame, scallion*

### **Grilled Spanish Octopus**

*cantaloupe, red onion salsa, aji verde, lime*

### **Hand Pulled Pasta**

*crab meat, chanterelles, candied tomatoes*

### **Roasted Beet Salad**

*goat cheese, squash blossoms, humus, quail egg*

### **Italian Milk Burrata**

*truffled and smoked pecorino cheese, truffle honey, balsamic pearls*

### **Daily Selection of Oysters \$3.50 each**

*wasabi cocktail, shallot mignonette, lemon*

## *Entrées*

### ***Pekin Duck***

*sunchoke polenta, corn cream, figs, aged balsamic*

### ***Roasted Veal Chop \$10 supp.***

*kohlrabi, broccolini, carrots, green peppercorn*

### ***Lemon Cured Scottish Salmon***

*jasmine rice, mango, lime, thai chili*

### ***Individual Beef Wellington***

*mushroom duxelle, seasonal vegetables, beurre rouge*

### ***Berkshire Pork***

*sour plum, baked beans, romaine, apricots, almonds*

### ***Atlantic Halibut Filet***

*corn chowder, chorizo, roasted pepper*

### ***Colorado Rack of Lamb***

*peach chutney, cauliflower, yogurt, cucumber, mint*

### ***Thirty Days Aged Strip Steak***

*asparagus, pearl onions, red endive, béarnaise*

### ***Sides \$12***

*Herb Risotto ~ Glazed Rainbow Carrots*

*Truffled Mashed Potatoes ~ Asparagus*