

Three Course Prix Fixe

\$100

Appetizers

Bluefin Tuna Tartare

caper berries, olives, citrus, watermelon radishes

Pan Seared Scallop

corn, applewood smoked bacon, scallion, mushroom vinaigrette

Onion Consomme

braised short ribs, onion tuile

Seared Hudson Valley Foie Gras

stracci toscana, toasted almond cream, cranberry compote

Seared Wagyu Bulgogi

watermelon kimchi, sesame, scallion

Tequila Braised Spanish Octopus

boleti beans, chimichurri, grilled cactus

Hand Pulled Pasta

wild forest mushrooms, shaved brussel sprouts, chorizo, sage

Roasted Beet Salad

ash goat cheese, humus, quail egg

Italian Milk Burrata

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

Rabbit Schnitzel

sweet and sour red cabbage, whole grain mustard jus

King Salmon Caviar

buckwheat blini, crème fraîche

Imperial Osetra \$80 supp.

buckwheat blini, crème fraîche

Entrées

Rohan Duck Breast

*duck confit tamales, charred jalapeno, tomatillo salsa,
puffed wild rice*

Veal Chop "Osso Buco" \$10 supp.

saffron risotto, carrot chips, chives

Pomegranate Glazed Norwegian Salmon

porcini crepe, haricot vert, rose sabayon, salmon roe

Individual Beef Wellington

mushroom duxelle, seasonal vegetables, beurre rouge

Coconut Milk Poached Porcelet

asian pear slaw, pecans, sunchokes, watermelon radishes

New Zealand Venison

*brussel sprouts, rutabaga, sourdough bread pudding,
huckleberry juniper reduction*

Wild Striped Bass

smoked yellow tomato coulis, watercress, shoestring potatoes

Pumpkin Spiced Rack of Lamb

creamy butternut farro, raisins, lemon, maple glaze

30 Day Aged Côte De Boeuf For Two \$20 supp.

swiss chard kimchi, chili hollandaise, potato darphin

Daily Selection of Oysters \$3.50 each

Sides \$12

*Truffle Risotto ~ Glazed Rainbow Carrots
Black Garlic Mashed Potatoes ~ Haricot Vert Salad ~
Honey Roasted Brussel Sprouts*