

Three Course Prix Fixe

\$100

Appetizers

Colossal Crab

frisée, asparagus, fava beans, sunchoke puree, tangerine vinaigrette

Pan Roasted Scallops

faro, balsamic pearl onions, maitake mushrooms, applewood smoked bacon

Onion Consomme

braised short ribs, onion tuile

Hudson Valley Foie Gras & Duck Croquette

rhubarb chutney, cardamom hazelnut aioli, Napa cabbage

Miso Marinated Quail Bulgogi

daikon radish, sesame seeds, shiso, shaved wasabi

Grilled Spanish Octopus

avocado, heirloom tomatoes, hummus, cilantro chimichurri

Truffle Gnocchi

applewood smoked morels, fava beans, spring onions, parmigiano reggiano

Tuscan Kale Salad

fennel, cranberry, truffle pecorino, walnuts, shallot vinaigrette

Italian Milk Burrata

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

King Salmon Caviar

buckwheat blini, crème fraîche

Entrées

Sliced Moulard Duck Breast

duck confit, polenta, spiced popcorn, crème fraiche

Rack of Veal \$10 supp.

crispy spaetzle, cipollini onion, apple braised red cabbage, mustard jus

Ginger Spiced Maine Lobster

coconut risotto, broccolini, shallots, shellfish nage

Individual Beef Wellington

mushroom duxelle, seasonal vegetables, beurre rouge

Pan Seared Filet of Black Sea Bass

braised leeks, shimeji mushrooms, blood orange beurre blanc

Rack of Lamb

*brussel sprouts, rutabaga, sourdough bread pudding,
yogurt anglaise, mint*

30 Day Dry Aged Rib Eye Steak \$10 supp.

yukon gold potatoe leek gateau, shallot marmalade

Daily Selection of Oysters \$3.50 each

Sides \$12

Truffle Pomme Purée ~ Glazed Rainbow Carrots

Honey Roasted Brussel Sprouts ~ Garlic Sautéed Broccolini