

*One if by Land,
Two if by Sea*



Chef's Tasting Menu

Seven Courses \$150

Wine Pairing \$75



Colossal Crab

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



Hudson Valley Foie Gras Croquette

rhubarb chutney, cardamom hazelnut aioli, Napa cabbage



Pan Roasted Scallops

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



Sliced Moulard Duck Breast

duck confit, polenta, spiced popcorn, crème fraîche



Rack of Lamb

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

or

Individual Beef Wellington

mushroom duxelle, seasonal vegetables, beurre rouge



Cheese Tasting



Chocolate Soufflé