

# *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*

### *Sunchoke Velouté*

*holland leeks, yukon gold potatoes, chive oil*

### *Seared Hudson Valley Foie Gras*

*classic beignets, 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 fraîche*

### *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, truffle tapenade, 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*

# *Desserts*

## ***Chocolate Soufflé***

*vanilla ice cream*

## ***Lemon & Yogurt***

*opalys yogurt mousse, almond shortbread*

*lemon sorbet*

## ***Caribbean Pineapple Bar***

*almond soft sponge, pineapple vanilla compote, rum ganache*

*pineapple sorbet*

## ***Grapefruit Meringue***

*grapefruit soft jelly, opalys puffed rice, vanilla, namelaka,*

*grapefruit vanilla sherbet*

## ***Bahibé Passion Fruit Crèmeux***

*orange caramel chocolate chips, bahibé crèmeux, orange passionfruit compote*

*chocolate ice cream*

*Daily Selection of Cheeses \$4 supp*

*Selection of Sorbets, Ice Cream & Gelato*

***Executive Pastry Chef ~ Vera Elezovic***