

*One if by Land,

Two if by Sea*

Chef's Tasting Menu

Seven Courses \$150

Wine Pairing \$75



Colossal Crab

green gazpacho, heirloom tomatoes, balsamic, fines herbes



Seared Hudson Valley Foie Gras

classic beignets, rhubarb chutney, cardamom hazelnut aioli, Napa cabbage



Pan Roasted Scallops

shiitake crudo, papaya salad, popcorn caramel



Pan Seared Filet of Red Snapper

braised leeks, pickled shimeji mushrooms, grapefruit brown butter



Boneless Rack of Lamb

almond scone, celeriac rémoulade, cherries, Greek yogurt

or

Individual Beef Wellington

mushroom duxelle, seasonal vegetables, beurre rouge



Cheese Tasting



Chocolate Soufflé