

# *Three Course Prix Fixe*

*\$100*

## *Appetizers*

### *Colossal Crab*

*green gazpacho, heirloom tomatoes, balsamic, fines herbes*

### *Pan Roasted Scallops*

*shiitake crudo, papaya salad, popcorn caramel*

### *Pork Belly*

*lemongrass rice pudding, roasted strawberry coulis*

### *Seared Hudson Valley Foie Gras*

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

### *Tandoori Octopus*

*curried romanesco, tamarind chutney, english pea purée*

### *Truffle Gnocchi*

*wild mushrooms, fava beans, cipollini onion, parmigiano reggiano*

### *Crispy Kale Caesar Salad*

*garlic croutons, romaine, grana padano*

### *Italian Milk Burrata*

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

### *King Salmon Caviar*

*buckwheat blini, crème fraîche*

# *Entrées*

## *Sliced Duck Breast*

*spaghetti squash ratatouille, roasted lemon thyme poultry jus, olive tapenade*

## *Rack of Veal \$10 supp.*

*roasted tomato farro, chanterelles, herb pistou, parmesan tuile*

## *Maine Lobster Tail*

*corn chowder, buttermilk croquette, chorizo pepper coulis*

## *Individual Beef Wellington*

*mushroom duxelle, truffle tapenade, beurre rouge*

## *Pan Seared Filet of Red Snapper*

*braised leeks, pickled shimeji mushrooms, grapefruit brown butter*

## *Boneless Rack of Lamb*

*almond scone, celeriac remoulade, cherries, Greek yogurt*

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

*yukon gold potato 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*

### *Apricot Dulcey*

*almond dacquoise, apricot marmalade, dulcey namelaka*

*apricot sorbet*

### *Baba Au Rhum*

*berry compote, vanilla and rum whipped ganache , strawberry juice*

*fresh strawberry sorbet*

### *Hazelnut Rocher*

*caramel crunchy crémeux, hazelnut dacquoise*

*vanilla sorbet*

### *Strawberry Granita*

*sugar coated pistachios, strawberry mousse , granita,*

*pistachio gelato*

### *Cheesecake*

*mixed berry compote, honey tuile*

*yogurt ice cream*

### *Hawaii*

*coconut sponge, almond crunchy, mango compote, coconut mousse*

*mango sorbet*

*Daily Selection of Cheeses*

*Selection of Sorbets, Ice Cream & Gelato*