Three Course Prix Fixe
$109

Appetizers

Grilled Spanish Octopus
cavatelli, broccoli rabe, pignole nuts

Sliced Duck Breast
duck leg pastele, cornichon rémoulade

Miso Split Pea Soup
nori rice crisp

Pork Belly
broccolini, shitake mushrooms, oyster sauce, sesame

Ahi Tuna
avocado tempura, seaweed, sunflower seeds, ponzu

Seared Hudson Valley Foie Gras
churros, dulce de leche, lime foam

Crispy Kale Caesar Salad
garlic croutons, romaine, grana padano

Italian Milk Burrata
truffled and smoked pecorino cheese, truffle honey, balsamic pearls

King Salmon Caviar
or
Golden Oestra Caviar $75 supp.
buckwheat blini, crème fraîche
Entrees

Whole Boneless Poussin
pot pie, onion soubise

Rack of Venison
savoy cabbage spring roll, Brussel sprouts, plum hoisin sauce

Pan Seared Scallops
sunchoke chowder, corn, lardo

Individual Beef Wellington
mushroom duxelle, truffle tapenade, beurre rouge

Baked Cod
mushroom raviolo, cauliflower velouté

Braised Lamb Shank
baked sweet potato, preserved lemon, quince, yogurt

Aged Rib Eye Steak or Rack of Veal $10 supp.
yukon gold potato leek gateau, shallot marmalade

Daily Selection of Oysters $4 each

Sides $12
Truffle Pomme Purée ~ Glazed Rainbow Carrots
Honey Roasted Brussel Sprouts ~ Garlic Sautéed Greens