

# *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*

## *Entrées*

*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*