

One if by Land,

Two if by Sea

Chef's Tasting Menu

Seven Courses \$159

Wine Pairing \$79



Ahi Tuna

avocado tempura, seaweed, sunflower seeds, ponzu



Seared Hudson Valley Foie Gras

churros, dulce de leche, lime foam



Pan Roasted Scallops

sunchoke chowder, corn, lardo



Sliced Duck Breast

duck leg pasteles, cornichon rémoulade



Rack of Venison

savoy cabbage spring roll, Brussel sprouts, plum hoisin sauce

or

Individual Beef Wellington

mushroom duxelle, seasonal vegetables, beurre rouge



Cheese Tasting



Chocolate Soufflé