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 pastele, 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