

Four Course Prix Fixe

\$160

First Course

Roasted Cauliflower Velouté
crispy shallots, chervil

Crispy Kale Mesclun Salad
brandied cherries, cranberry vinaigrette, stilton

Italian Milk Burrata
olive taralli, smoked pecorino cheese, truffle honey, balsamic pearls

Second Course

Pan Seared Scallops
sunchoke chowder, corn, lardo

Bluefin Tuna Tartare Verde
fines herbes, capers, bottarga, cornichon

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

Duck Confit Cavatelli
mustard greens, roasted chestnuts, duck prosciutto, maitake mushrooms, sage

Entrées

Individual Beef Wellington
haricot vert, mushroom duxelle, truffle tapenade, beurre rouge

Grilled Whole Boneless Branzino
baby golden beets, creamy farro, grapefruit vinaigrette, pomegranate

Duo of Rack of Lamb & Venison
rutabaga, preserved lemon, quince, yogurt, chestnuts

Slow Roasted Capon
traditional borscht, pelmeni dumplings, crème fraîche, dill

Double Veal Rib Eye
watermelon radish, Brussel sprouts, shallot gastrique, chimichurri

Porcini Mezzaluna
broccoli pesto, pine nuts, goat cheeses

Desserts

Choice of three from our Pastry Chef