

Appetizer



Sea Scallop and Foie Gras

sautéed Maine sea scallop, mango vinaigrette, seared foie gras,
Sauternes wine natural jus, smoked Spring onion confit

Crab

sautéed Maryland and Maine crabcake, uni vinaigrette,
sliced avocado, herb salad and basil aioli

Taylor Bay Scallop Ceviche

chilled on the half shell with sea beans, tomato, coriander

Chilled East and West Coast Oysters

Beau Soleil and Kumamoto oysters,
lemon pepper granita

Wagyu Steak Tartare

hand cut Kobe style beef with quail egg,
Cognac gelée, traditional garnish, toast points

Oyster ~ Smoked Salmon

house smoked salmon, crispy Beau Soleil oyster,
wild Hackleback sturgeon caviar, mimosa salad, sorrel

Hudson Valley Foie Gras Two Ways

classic pressed terrine and foie gras mousse,
fresh rhubarb and warm griddled brioche

Asparagus Salad

jumbo green asparagus, fresh Burrata cheese, curly frisée, roasted sweet peppers,
white balsamic vinaigrette, semolina croutons

Caviar Service

Tsar Imperial Ossetra (Italy) \$ 170.00 per ounce
Royal White 'Transmontanus' Sturgeon (California) \$ 85.00 per ounce
each served with traditional garniture, toast points, tiny corn pancakes

Main Course



Duck Breast

crispy lavender and spice crusted skin,
tender braised red cabbage, sweet potato spaetzle

Coquelet

roasted young chicken,
chestnut, porcini and sage stuffing,
tiny turnips, glazed carrot, Madeira natural jus

Niman Ranch Strip Steak

char-grilled with red wine mushroom marmalade,
whipped Russet potatoes
\$7.00 supplement

Wild Atlantic Halibut

sautéed with tricolor cauliflower, verjus ~ caviar sauce

Branzino

crusted with shrimp and chorizo, grilled baby zucchini, romesco sauce,
Spanish olive oil, lemon

Mushroom Wellington

vegetarian roasted mushroom, truffled mushroom duxelles,
crisp puff pastry, vegetarian bordelaise

Fixed Price \$ 42.00 per person

Appetizer and Main Course

Executive Chef Brad Steelman and Staff