

Appetizer



Taylor Bay Scallop Ceviche

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

Chilled East and West Coast Oysters

Fishers Island and Kumomoto oysters,
lemon pepper granita

Pork Belly

smoked and slow roasted Niman Ranch pork,
poached egg, creamy white polenta, candied kumquats, pork jus

Crisp Duck Egg

creamy spinach, duck foie gras sauce,
Sauternes pickled baby onion

Smoked Salmon

lightly cured and smoked over fruitwood,
poached Yukon Gold potato and crème fraîche salad,
roasted lemon vinaigrette, toasted pumpernickel

Foie Gras Duet

classic pressed terrine of La Belle Farms,
parfait with Hudson Valley Farm, cider, walnut and warm brioche

Pear Salad

warm roasted Anjou pear, crisp goat cheese croustillant
little gem lettuce, cider vinaigrette, double smoked bacon

Wagyu Steak Tartare

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

Pink Snapper

thinly sliced crudo, saffron pickled spring ramps,
crisp artichoke hearts, mache leaves

Caviar Service

Caspian Sea Golden Osetra (Germany) \$ 180.00 per ounce
Tsar Imperial Osetra (Italy) \$ 170.00 per ounce
Royal White 'Transmontanus' Sturgeon (California) \$ 95.00 per ounce
each served with traditional garniture, toast points, tiny corn pancakes

Main Course



French Onion Omelet

farm eggs, three varieties of caramelized onions,
brandy flambé, crusty gruyere cheese, rosemary roasted marble potatoes

Filet Mignon

char-grilled center cut with Pinot Noir mushroom marmalade,
smoked Yukon Gold potato purée
\$7.00 supplement

Lobster

poached Nova Scotia lobster, squid ink cavatelli pasta,
lobster infused marinara, lobster claw and spinach gratin
\$7.00 supplement

Duck Breast

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

Waffle Eggs Benedict

poached eggs, oatmeal and grain waffle,
lightly smoked ham loin, classic lemon hollandaise

Golden Pancakes

buttermilk pancakes, gold dusted milk chocolate,
caramelized hazelnuts, smokey bacon, Vermont maple syrup

Organic Salmon

lightly grilled Pacific Chinook with Meyer lemon,
aromatic jasmine rice, shiitake ~ miso consommé

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 \$ 55.00 per person
Appetizer and Main Course