

Appetizer



Three Shells

a variety of chilled shellfish

fresh abalone, citrus, soy, lime

Kumomoto oysters, cucumber Champagne mignonette

Taylor Bay scallop ceviche, sea bean, tomato, coriander

Wagyu Steak Tartare

hand cut Kobe style beef with quail egg,

Cognac gelée, traditional garnish, toast points

Wild Shrimp

“Oscar Style” Pacific Blue shrimp, King Crabmeat,

white asparagus, citrus Maltaise sauce

Scottish Salmon

lightly smoked over fruitwood, salmon and Yukon gold potato roulade,

“fried” hen egg, caraway dressing, wild Hackleback caviar toast

Oysters

East Coast Oyster Pond and West Coast Kumomoto oysters,

chilled on the half shell with lemon pepper granita

Foie Gras Duet

classic pressed terrine of La Belle Farms,

parfait with Hudson Valley Farm, cider, walnut and warm brioche

Crab

sautéed Maryland and Maine crabcake, uni vinaigrette,

sliced avocado, herb salad and basil aioli

Roasted Rabbit

herb wrapped rabbit loin, 21 layer rabbit bolognese lasagna,

Brooklyn ricotta, rabbit jus

Pear Salad

warm roasted Anjou pear, crisp goat cheese croustillant,

baby red and green Gem lettuce, cider vinaigrette, double smoked bacon

Sea Scallop and Pork Belly

sautéed Maine sea scallop, slow smoked Niman Ranch pork belly,

chestnut polenta, winter fruit mostarda, natural jus

Gnocchi

handmade ricotta gnocchi, baby Brussels sprouts,

cipollini onions, salsify purée, crispy guanciale

Octopus

char-grilled Portuguese octopus, citrus ~ fennel ~ olive vinaigrette,

Marcona almond and sunchoke purée, warm confit potato

Spanish Mackerel

seared with Cara Cara orange glaze,

cauliflower panna cotta, sweet red pepper gel

Caviar Service

Caspian Sea Golden Osetra (Germany) \$ 180.00 per ounce

Tsar Imperial Ossetra (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



Organic Amish Chicken

herb roasted tender breast, marinated saucisse,

White Trumpet mushroom stuffing wrapped in strudel leaves,

carrot purée, Madeira natural jus

Lamb

Colorado rack of lamb, braised lamb breast and Swiss chard cannelloni,

Sicilian pistachio and arugula pesto, whipped ricotta

Niman Ranch Strip Steak

char-grilled 16 ounce, bone marrow Duchess potato,

red wine mushroom marmalade

Duck Breast

crispy lavender and spice crusted skin,

tender braised red cabbage, sweet potato spaetzle

Black Sea Bass

sautéed with lobster brown butter,

grilled artichoke ravioli and fresh artichoke

Organic Salmon

lightly grilled Pacific Chinook with Meyer lemon,

aromatic jasmine rice, shiitake ~ miso consommé

Monkfish

Rhode Island monkfish, green peppercorn au poivre sauce,

Maitake mushroom. garden pea and pickled baby onion

Lobster

poached Nova Scotia lobster, squid ink cavatelli pasta,

lobster infused marinara, lobster claw and spinach gratin

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 \$ 125.00

Six Course Chef’s Signature Tasting Menu \$ 155.00

Wine Pairing \$ 125.00

participation of the entire table is requested