

# Appetizer



## Sea Scallop and Pork Belly

sautéed Maine sea scallop, slow smoked Niman Ranch pork belly, chestnut polenta, winter fruit mostarda, natural jus

## 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

East Coast Fishers Island and West Coast Kumamoto oysters, chilled on the half shell with lemon pepper granita

## Wagyu Steak Tartare

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

## Smoked Salmon

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

## Foie Gras Duet

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

## Pear Salad

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

## 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



## Duck Breast

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

## Organic Amish Chicken

herb roasted tender breast, marinated leg saucisse  
Trumpet Royale mushroom stuffing, wrapped in strudel leaves, carrot purée, Madeira natural jus

## Filet Mignon

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

## Monkfish

Rhode Island monkfish, green peppercorn au poivre sauce, Maitake mushroom, garden pea and pickled baby onion

## Branzino

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

## Organic Salmon

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

## Mushroom Wellington

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

Fixed Price \$ 42.00 per person  
Appetizer and Main Course