

### Caviar Egg

Wild Sturgeon Caviar, fruitwood smoked salmon, herb flan

*paired with Veuve Clicquot Rosé Champagne*

## Appetizer

### Wagyu Steak Tartare

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

### Wild Shrimp

Pacific Blue shrimp, King Crabmeat,  
white asparagus, citrus Maitaise sauce

### Oysters

East Coast Beau Soleil and West Coast Shigoku 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

### Pear Salad

roasted Anjou pear, curly frisée, cider vinaigrette,  
toasted pumpkin seeds, glazed bacon, warm goat cheese fondue

### Sea Scallop and Pork Belly

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

### Big Eye Tuna

hand cut tartare and rare seared loin, tempura organic Maitake mushroom,  
aromatic Kaffir lime leaf marinate, radish salad

### Gnudi

"naked" ricotta ravioli, wild boar bolognese sauce,  
Parmigiano Reggiano, boar prosciutto, basil

### Lobster Ravioli

handmade Nova Scotia lobster ravioli, Delicata squash purée,  
wild Black Trumpet mushrooms, fresh white truffle butter

### Caviar Service

Caspian Golden Osetra, Acipenser Gueldenstaedtii, (Germany) \$ 180.00 per ounce  
Siberian Sturgeon, Acipenser Baerii, (Germany) \$ 95.00 per ounce  
*each served with traditional garniture, toast points, tiny corn pancakes*

## Main Course



### 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, whipped russet potatoes with chive,  
red wine mushroom marmalade

### Crescent Farms Duck

apple~honey and spice crusted breast,  
roasted root vegetables and farro, wild huckleberry sauce

### Filet Mignon Wellington

individually prepared with Hudson Valley foie gras,  
mushroom duxelles, crisp pastry crust, Pinot Noir sauce

### Lobster

Nova Scotia lobster, butter poached tail and claws  
fresh black Périgord winter truffle risotto, sautéed brussels sprout leaves

### 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

### Branzino

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



### Dessert Trio

classic chocolate Marquise Brooklyn Bridge, vanilla Chantilly  
passion fruit almond tartlett, toasted meringue  
coconut and raspberry sorbets

Handmade chocolates and confections

Fixed Price \$ 195.00

*St. Valentine's Day*

*February 14, 2019*