

Appetizer



Bay Scallop Ceviche

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

Chilled East and West Coast Oysters

East Coast Beau Soleil and West Coast Shigoku oysters,
chilled on the half shell with lemon pepper granita

Pork Belly

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

Crisp Duck Egg

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

Smoked Salmon

applewood house smoked salmon, wild trout caviar,
Yukon Gold potato, lemon, crème fraîche, pumpernickel, herb leaves

Foie Gras Duet

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

Pear Salad

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

Wagyu Steak Tartare

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

Big Eye Tuna

Handcut tartare, lobster~edamame filled tempura squash blossom,
aromatic Kaffir lime leaf dressing

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



French Onion Omelet

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

Niman Ranch Steak

char-grilled sliced strip steak,
red wine mushroom marmalade and smoked potato pureé

Lobster

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

Crescent Farms Duck

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

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

King Salmon

organic Pacific salmon seared a la plancha, Meyer lemon,
mushroom ~ miso consommé, bok choy, aromatic jasmine rice

Branzino

Mediterranean sea bass fillet, wild shrimp crust,
lemon, olive oil and saffron nage, classic Romesco sauce, zucchini

Mushroom Wellington

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

Fixed Price \$ 67.00 per person

Amuse, Appetizer and Main Course