

Appetizer



Sea Scallop and Pork Belly

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

Crab

sautéed Maryland and Maine crabcake, uni vinaigrette,
sliced avocado, herb salad and basil aioli

Peconic 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

Wagyu Steak Tartare

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

Smoked Salmon

applewood house smoked salmon, wild Hackleback sturgeon 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

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



Crescent Farms Duck

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

Organic Chicken

pan roasted Amish chicken breast, crisp Trumpet Royale mushrooms,
chestnut and caramelized Vidalia onion agnolotti, Madeira wine natural jus

Niman Ranch Steak

Chargrilled sliced Strip Steak,
red wine mushroom Marmalade and Smoked potato purée

Black Sea Bass

sautéed with lobster brown butter,
grilled artichoke ravioli and fresh artichoke

Branzino

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

King Salmon

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

Mushroom Wellington

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

Fixed Price \$ 54.00 per person
Appetizer and Main Course