

# Appetizer



## Three Shells

*a variety of chilled shellfish*

fresh abalone, citrus, soy, lime

Kusshi oysters, cucumber Champagne mignonette

Peconic 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

Pacific Blue shrimp, Alaskan King Crabmeat,

spring white asparagus, citrus Maltaise sauce

## Oysters

East Coast Wellfleet and West Coast Kusshi 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

## Smoked Salmon

applewood house smoked salmon, wild Hackleback sturgeon caviar,

Yukon Gold potato, lemon, crème fraîche, pumpernickel, herb leaves

## Roasted Rabbit

herb wrapped rabbit loin, 21 layer rabbit bolognese lasagna,

Brooklyn ricotta, rabbit jus

## Burrata Salad

handmade local burrata cheese, petite spring vegetables

heirloom Toybox tomatoes, white balsamic vinaigrette

## Sea Scallop and Pork Belly

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

soft white polenta, fruit mostarda, natural jus

## Gnocchi

handmade ricotta gnocchi, Button squash,

cipollini onions, salsify purée, crispy guanciale

## Octopus

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

Marcona almond and sunchoke purée, warm confit potato

## Montauk Fluke

thinly sliced crudo, saffron pickled spring ramps,

crisp artichoke hearts, mache leaves

## Softshell Crab

crisp buttermilk crab, fresh hearts of palm,

pickled pineapple, aromatic coconut foam

## 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



## Spring Chicken

roasted Amish chicken breast, spinach dumplings,

English peas, golden Chanterelle mushrooms, 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

## Crescent Farms Duck

apple~honey and spice crusted breast,

roasted root vegetables and farro, wild huckleberry sauce

## Sea Bass

sautéed black bass, stuffed artichoke,

spaghetti squash, tomato, lemon and olive oil vinaigrette

## King Salmon

organic Pacific salmon seared a la plancha, Meyer lemon,

mushroom ~ miso consommé, bok choy, aromatic jasmine rice

## Lobster

Nova Scotia lobster, butter poached,

asparagus panna cotta tartlet, Coraline leaves,

brandied lobster sauce

## 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



## Dessert Trio

classic chocolate Marquise Brooklyn Bridge

passion fruit almond tartlett, toasted meringue

vanilla bean ice cream, blood orange sorbet

## Handmade Holiday Chocolates and Confections

Fixed Price \$ 155.00

*Easter Sunday Dinner*

*April 21, 2019*