

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 \$ 145.00

Mother's Day Dinner

May 12, 2019