

Appetizer



Three Shells

a variety of chilled shellfish
fresh abalone, citrus, soy, lime
Kusshi oysters, cucumber Champagne mignonette
Nantucket 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 Maitaise sauce

Oysters

East Coast Wellfleet Petite 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

local burrata cheese, spring vegetables,
Toybox heirloom tomatoes, crisp croutons, 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 Big Eye Tuna

duo of seared loin and tartare, fresh green chick pea hummus filled tempura squash blossom,
aromatic white soy and lime leaf marinate, radish salad

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



Organic Chicken

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

Black Sea Bass

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

Halibut

seared Atlantic halibut, melted spring onions,
aromatic carrot vinaigrette, crisp organic Maitake mushroom

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 tail, lobster salad,
asparagus panna cotta tartlet, Chardonnay sauce

Branzino

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

Mushroom Wellington

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

Fixed Price \$ 145.00

Six Course Chef's Signature Tasting Menu \$ 175.00

Wine Pairing \$ 125.00

participation of the entire table is required