

# Appetizer



## Bay Scallop Ceviche

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

## Chilled East and West Coast Oysters

East Coast Wellfleet Petite and West Coast Kusshi oysters,  
chilled on the half shell with lemon pepper granita

## Pork Belly

smoked and slow roasted Niman Ranch pork,  
poached egg, soft white polenta, grilled Frog Hollow peach, peach gastrique

## 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

## Burrata Salad

heirloom tomatoes, red and yellow watermelon, Dipalo family Burrata  
baby lettuce leaves, whole grain crouton, white balsamic vinaigrette

## Wagyu Steak Tartare

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

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

## 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

## Black 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

## Mushroom Wellington

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

Fixed Price \$ 67.00 per person

Amuse, Appetizer and Main Course