

# 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 Cake

sautéed Maryland and Maine crabmeat cake,

mango carpaccio, finger lime vinaigrette

## Smoked Salmon

applewood house smoked salmon, Pacific white sturgeon caviar,

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

## Burrata Salad

heirloom tomatoes, red and yellow watermelon, Dipalo family Burrata

baby lettuce leaves, whole grain crouton, 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

## Roasted Rabbit

herb wrapped rabbit loin, 21 layer rabbit bolognese lasagna

Brooklyn ricotta, rabbit jus

## Ravioli

handmade buffalo milk ricotta filled ravioli,

foraged Chanterelle mushroom ragout, shaved Caciocavallo di Bufala aged cheese

## Octopus

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

Marcona almond and sunchoke purée, warm confit potato

## 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



## Amish Chicken

Pan roasted breast, truffle gluten free stuffing,

local corn purée, French green beans, shaved Australian black truffles

## 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,

stuffed artichoke heart, artichoke ravioli

## Halibut

seared Atlantic halibut, melted spring onions,

aromatic carrot vinaigrette, crisp organic Maitake mushroom

## 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

vegetarian roasted mushroom, truffled mushroom duxelles,

crisp puff pastry, vegetarian bordelaise

Fixed Price \$145

Six Course Chef's Signature Tasting Menu \$175

Wine Pairing \$125

participation of the entire table is required