

# Appetizer



## Sea Scallop and Pork Belly

sautéed Maine sea scallop, slow smoked Niman Ranch pork belly,  
soft white polenta, fruit mostarda, natural jus

## Crab Cake

sautéed Maryland and Maine crabmeat cake,  
mango carpaccio, finger lime vinaigrette

## Taylor 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

## Wagyu Steak Tartare

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

## Smoked Salmon

applewood house smoked salmon, wild Hackleback sturgeon 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

## Wild Salmon Crudo

thinly sliced King salmon,  
fresh horseradish vinaigrette, cucumber, crisp 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



## Crescent Farms Duck

apple-honey and spice crusted breast,  
roasted root vegetables and farro, wild huckleberry sauce

## Amish Chicken

Pan roasted breast, truffle gluten free stuffing,  
local corn purée , French green beans, shaved Australian black truffles

## Niman Ranch Steak

chargrilled sliced strip steak,  
red wine mushroom marmalade and smoked potato purée

## Black Sea 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 \$ 54.00 per person  
Appetizer and Main Course