

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

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

cornbread stuffed breast, pan roasted with sage,
summer corn purée, baby green beans, Madeira natural jus

Niman Ranch Steak

char-grilled 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

Halibut

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

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 \$ 59.00 per person
Appetizer and Main Course