

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 Maltaise 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

Pear Salad

roasted Anjou pear, curly frisée, cider vinaigrette,

toasted pumpkin seeds, glazed bacon, warm goat cheese fondue

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

Gnudi and Truffles

handmade ricotta "naked" ravioli, sage brown butter,

pork guanciale, fresh Perigord black winter truffles shaved tableside

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, chestnut sage stuffing, braised red cabbage,

caramelized Honeynut squash, fig jam, Madeira 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,

stuffed artichoke heart, artichoke ravioli

Halibut

seared Atlantic halibut, melted spring onions,

aromatic carrot vinaigrette, crisp organic Maitake mushroom

Lobster

butter poached Nova Scotia lobster, heirloom apple beurre blanc

cauliflower purée, brussel sprout leaves, golden beet

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 \$150

Six Course Chef's Signature Tasting Menu \$180

Wine Pairing \$125

participation of the entire table is required