

Amuse

Caviar in Eggshell

Pacific Sturgeon caviar, fine herb flan,
house smoked steelhead trout



Appetizer



Bay Scallops

sautéed Peconic Bay scallops, Maine uni emulsion,
cauliflower purée, fresh Perigord black truffle and white soy dressing

Oysters

east coast Duxbury and west coast Shigoku, chilled on the half shell,
cucumber champagne mignonette

Hot Foie Gras

sauteéd duck foie gras, roasted Hudson Valley apple and caramelized Vidalia onion crêpe,
spiced cider reduction, toasted pine nut chip

Wild Shrimp

Pacific blue shrimp, King crab,
white asparagus spears, citrus Maltaise sauce

Roasted Rabbit

porcini stuffed California rabbit loin,
ricotta gnudi dumplings, tender braised rabbit ragout

Pear Salad

warm Sauternes poached Anjou pear, curly frisée, baby bibb, fresh cider vinaigrette,
lacquered bacon, goat cheese fondue, toasted walnut

Raviolo and Truffle

soft egg raviolo, Brooklyn ricotta, creamy spinach,
black truffle fondue, fresh Perigord black truffle shaved tableside

Wagyu Steak Tartare

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

Octopus

Portuguese octopus a la plancha, black garlic,
basil emulsion, zucchini, 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



Filet Mignon Wellington

individually prepared with Hudson Valley foie gras,
mushroom duxelles, crisp pastry crust, Pinot Noir sauce

Lamb

pan roasted Colorado rack of lamb, merguez sausage, “stuffed” baby eggplant,
English pea purée, natural lamb reduction

Beef

Char grilled Niman Ranch strip steak, cipollini, brocolini,
russet and yam potato gratin, Pinot Noir sauce

Venison

pan roasted Fallow venison loin, chestnut spaetzle
roasted root vegetables, lingonberry natural jus

Duck

crispy Crescent Farms duck breast, wild huckleberry reduction,
confit risotto cake, foie gras emulsion, brussel sprout leaves, duck jus

Branzino

Mediterranean sea bass fillet, wild shrimp crust,
lemon, olive oil and saffron nage, classic Romesco sauce, Romanesco cauliflower

Lobster

butter poached Nova Scotia lobster tail, lobster cake,
grilled baby bok choy, Meyer lemon, fresh hearts of palm

Black Sea Bass

wild Atlantic bass, lobster brown butter, white asparagus,
fennel lobster croquette

~Vegetarian Menu available on request~



Dessert Trio

passionfruit tartlet, almond crust, toasted meringue
classic chocolate Marquise Brooklyn Bridge, creme chantilly, candied cocoa nibs
strawberry ice pop, vanilla coviture, strawberry streusel

Handmade chocolates and confections

Fixed Price \$ 225.00

Valentine's Day

February 14, 2022