

DINNER

TO SHARE

Applewood Smoked Bacon Tarte Flambée 24
onion • crème fraîche

Hen of the Woods Tarte Flambée 29
comté cheese • nutmeg

Truffled Country Pâté 34
seasonal pickles • toasted sourdough batard

Daily Cheese Selection (3pc) 38
local honeycomb • seasonal marmalade

Sustainable Imperial Kaluga Caviar (50g) 300
Large, firm pearls encapsulate a wonderfully nuanced and buttery flavor profile. Derived from a natural hybrid of *Huso Dauricus* & *Acipenser Shrenckii*, this caviar boasts a clean oceanic finish.
Served with savory potato waffle and buttermilk espuma.

Sustainable Imperial Osetra Caviar (50g) 330
A delicate, finer-pearled expression. This rich, celebratory caviar comes from sustainably farm raised *Acipenser Gueldenstaedtii*. Full bodied and nutty on the palate with aromatics of bright sea brine.
Served with savory potato waffle and buttermilk espuma.

3-COURSES 165/ 4-COURSES 195
First, Entrée, Dessert / First, Mid-Course, Entrée, Dessert

CHEF'S TASTING MENU 265

WINE PAIRING 265/375

FIRST COURSE

Foie Gras & Roasted Artichoke Terrine
pistachio • maple gelée • brioche

Cauliflower Panna Cotta
smoked salmon coulis • celery • marcona almonds

Citrus Cured Tuna Loin*
cucumber ponzu • nori taco • blood orange snow

Citrus Marinated Langoustine Tartare* (35 supplement)
cayenne tuile • grated macadamia • imperial ossetra caviar

Sustainable Imperial Ossetra Caviar (135 supplement)
savory potato waffle • chives • buttermilk espuma

ENTRÉE

Spice Roasted Atlantic Black Bass
caper marmalade • merguez & chickpea ragout • sherry emulsion

Ora King Salmon Cooked on Cedar Wood
tomato braised romano beans • parsley pistou • kohlrabi velouté

Slow Poached Maine Lobster (18 supplement)
black trumpet mushrooms • fennel • spiced pumpkin seed américaine

Hay Smoked-Two Week Aged Duck Breast
blistered cranberries • parsnip cream • sweet potato “banana bread”

Grilled Australian Wagyu Strip Steak (45 supplement)
puntarella • red crab stuffed cremini mushroom • sauce au poivre

Red Wine Marinated Venison
horseradish foam • smoked beet purée • juniper jus

MID-COURSE

Black Périgord Truffle Ravioli (85 supplement)
caramelized sunchoke • bacon • local shiitake mushrooms

Sturgeon & Sauerkraut Tart
sabayon • applewood smoke • imperial kaluga caviar

Ricotta & Spigarello Gnocchi
pancetta • shallot crumble • saba

Baked East Coast Diver Scallop
crushed celery root • shellfish broth • black truffle-miso sauce

Seared Sullivan County Foie Gras
quince purée • streusel pain d'épice • beerawecka chutney

DESSERT

Chocolate Choux Frappé
chocolate crèmeux • bayleaf foam • chocolate sorbet

Coffee & Hazelnut Craquelin
coffee mousse • gianduja ice cream • hazelnut praliné

Chestnut Mont Blanc
almond & vanilla cake • tobacco infused chantilly • red currant sorbet

Citrus Panna Cotta
citrus dacquoise • katafi tuile • pomegranate sorbet

LUNCH

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Served with savory potato waffle and buttermilk espuma.

CHEF'S TASTING MENU 155

WINE PAIRING 155

À LA CARTE

TO START

Gem Lettuce & Radicchio Salad 24
pickled cherries • pumpkin seeds • goat cheese "ranch"

Citrus Marinated Crown Toro hamachi 38
fermented farro • avocado • yuzu vinaigrette

Foie Gras & Roasted Artichoke Terrine 46
pistachio • maple gelée • butter bread

Ricotta & Spigarello Gnocchi 36
pancetta • shallot crumble • butter bread

MAIN

Spice Roasted Atlantic Black Bass 46
caper marmalade • merguez & chickpea ragout • sherry emulsion

Ôra King Salmon Cooked on Cedar Wood 44
tomato braised romano beans • parsley pistou • kohlrabi velouté

Roasted Alsatian Country Sausage 32
sauerkraut • violet mustard

Crescent Farms Duck Leg Confit 38
local polenta • cashew crumble • grilled napa cabbage

Grilled Australian A7 Wagyu Strip Steak 103
local marble potatoes • black garlic-soy • rock shrimp mousseline

Hay Smoked-Two Week Aged Duck Breast 52
blistered cranberries • parsnip cream • sweet potato "banana bread"

PRIX FIXE 120

Imperial Kaluga Caviar
potato pancake & horseradish crema

Savory Kougelpopf
chive fromage blanc

(choice of one)
Foie Gras & Roasted Artichoke Terrine
pistachio • maple gelée • butter bread

Citrus Marinated Crown Toro Hamachi
fermented farro • avocado • yuzu vinaigrette

Sustainable Imperial Ossetra Caviar 30g (135 supplement)
savory potato waffle • chives • buttermilk espuma

(choice of one)
Spice Roasted Atlantic Black Bass
caper marmalade • merguez & chickpea ragout • sherry emulsion

Hay Smoked-Two Week Aged Duck Breast
blistered cranberries • parsnip cream • sweet potato "banana bread"

Grilled Australian A7 Wagyu Strip Steak (45 supplement)
local marble potatoes • black garlic-soy • rock shrimp mousseline

(choice of one)
Chocolate Choux Frappé
chocolate crèmeux • bayleaf foam • chocolate sorbet

Chestnut Mont Blanc
almond & vanilla cake • tobacco infused chantilly • red currant sorbet

Petits Fours