

GOTHAM

12 E 12

WARM FOCCACIA BREAD

cultured butter 5

CAVIAR

royal osetra, egg, crème fraîche, chive, blini 120

MARKET GREENS

baby gem, petite herbs, breakfast radish, sesame vinaigrette 16

KAMPACHI CRUDO

ají dulce gremolata, avocado mousse, cucumber 26

YELLOWFIN TUNA TARTARE

ginger-yuzu vinaigrette, shisho, togarashi crackers 28

CARROT SALAD

heirloom carrots, fennel, farro, sherry vinaigrette 24

FOIE GRAS MOUSSE

quince, baumkuchen, pistachio 32

PÂTÉ DE CAMPAGNE

heritage pork, chestnuts, wild mushrooms 26

CAVATELLI

mushroom duxelles, shelburne cheddar, black trumpet mushrooms 24

VEAL SWEETBREADS

smoked cashew, cauliflower, mustard jus 36

ARCTIC CHAR

leek velouté, maitake, trout roe 42

ATLANTIC HALIBUT

riesling sauce, artichoke, salsify 48

CELERIAC

brussels sprouts, portobello, black truffle 38

SNOWDANCE CHICKEN BREAST

parsley root, swiss chard, smoked jus 42

ELYSIAN FIELDS LAMB

citrus emulsion, endive, cipollini, onion soubise 62

BERKSHIRE PORK BELLY

braised red cabbage, pink lady apple, mustard greens 46

NIMAN RANCH STRIP STEAK

dry aged, potato tartufata pavé, spigarello, bordelaise 65