



# SUMMER

## *Chef's Grand Tasting Menu*

### AMUSE BOUCHE

#### NORTH ATLANTIC SCALLOP CRUDO

Espelette Pepper | Citrus Olive Oil | Lime Zest | Maldon Sea Salt | Radish | Lime | Salmon Roe |  
*Domaine Sérol, "Turbulent", Côté Roannaise nv*  
*Champagne Charles Le Bel "Inspiration 1818", Les Mesnil~ Sur~ Oger nv*

#### BAKED ISLAND CREEK OYSTERS

Coconut Creamed Kale | Crispy Shallots | Parmesan | Brioche Crumble |  
*Sylvaner, Rottensteiner, Alto Adige 2022*  
*Muscat, Ungrafted, "Old Vines" Atata Valley 2021*

#### SUMMER HARVEST SALAD

Summer Tomatoes | Roasted Figs | Pea Tendrils | Whipped Maplebrook Farm Burrata |  
Lemongrass Vinaigrette |  
*Grüner Veltliner Brundlmayer "Lössterrassen, Niederösterreich 2021*  
*Chenin Blanc, Cape d'Or, Western Cape 2022*

#### PAN SEARED HUDSON VALLEY FOIE GRAS

Blackberry Jam | Toasted Filberts | Brioche Toast |  
*Sauternes, La Tour Blanche "Emotions", Bordeaux 2020*

#### ROASTED LOVERS LEAP FARM SUCKLING PIG

Onion Soubise | Charred Orange & Tomato Relish | Pickled Peruvian Pepper |  
Orange Ginger Coconut Milk Sauce |  
*Blaifränkisch, Prieler "Johanneshöhe"; Burgenland 2018*  
*Nebbiolo, Paitin "Starda" Langhe 2021*

#### CHAR GRILLED AUSTRALIAN LAMB LOIN

Fava Bean Purée | English Peas | Potato Pavé | Fire Roasted Tomato Demi Glace | Micro Mint |  
*Grenache, Domaine Piaugier "Sablet"; Côtes du Rhône Villages 2020*  
*Monastrell, Lavia; Bullas, Spain 2017*

#### FOUR FAT FOWL ST. STEPHEN

Crostini | Amarena Cherry |  
*Valdespino "Inocente" Fino, Jerez NV*  
*Madeira, Rare wine Company Historic Cities Collection "Charleston Sercial" nv*

#### S'MORES PAVLOVA

Whipped Bourbon Scented Whipped Ganache | Toasted Marshmallow | Graham Cracker |  
*Brachetto, Cocchi, Piedmont 2021*  
*Riesling, Dr. Loosen "Ürziger Würzgarten, Spätlese", Mosel 2021*

### MIGNARDISES

*One Hundred Sixty Five Dollars*  
*Seventy Nine Dollars ~ Wine Pairings*  
*One Hundred Nineteen Dollars ~ Premium Wine Pairings*

# CAVIAR SERVICE

*dominick purpuro* SIGNATURE CAVIAR 28g

Crème Fraîche | Shallots | Parsley | Sieved Egg | Blini | (Ninety Nine Dollar Supplement)

## FIRST COURSE

### CHILLED ISLAND CREEK OYSTERS

Pink Peppercorn & Prosecco Mignonette | *dominick purpuro* X Calvisius Caviar |

### NORTH ATLANTIC SCALLOP CRUDO

Espelette Pepper | Citrus Olive Oil | Lime Zest | Maldon Sea Salt | Radish | Lime | Salmon Roe |

### GRILLED SPANISH OCTOPUS

Crispy Potato | Pickled Green Mango | Coconut Curry |

### SLOW COOKED COLUMBIA COUNTY PORK BELLY

“Saté Sauces” | Charred Scallion | Pickled Pepper Coulis |

### MAINE LOBSTER “NASI GORENG”: INDONESIAN FRIED RICE

Jasmine Rice | Lobster Claw Meat | Vegetables | Feather Ridge Farm Hen Egg | Sweet Soy Sauce |

### PAN SEARED HUDSON VALLEY FOIE GRAS

Blackberry Jam | Toasted Crushed Filberts | Brioche Toast | (Nine Dollar Supplement)

### SUMMER HARVEST SALAD

Local Tomatoes | Roasted Figs | Pea Tendrils | Whipped Maplebrook Farm Burrata |  
Lemongrass Vinaigrette |

## MAIN COURSES

### PAN SEARED ATLANTIC HALIBUT

Hearts of Palm Purée | Prince Edward Island Mussels | English Peas | Saffron Sauce |

### PAN SEARED GEORGES BANKS SCALLOPS

Charred Corn Butter Milk Purée | Summer Squash | Fricassée of Asparagus, Lime Beans & Peas |  
Coconut Fumet |

### JAPANESE EGGPLANT RICOTTA GNUDI

Locally Foraged Mushrooms | Coconut Curry Broth | Charred Green Onion Oil |

### ROASTED LOVERS LEAP FARM SUCKLING PIG

Onion Soubise | Charred Orange & Tomato Relish | Pickled Peruvian Pepper |  
Orange Ginger Coconut Milk Sauce |

### PAN SEARED LA BELLE FARM MAGRET DUCK BREAST

Silky Parsnip | Black Berry Aigre Doux | Asparagus | Lime Leaf Candlenut & Foie Gras Sauce |

### CHAR GRILLED AUSTRALIAN LAMB LOIN

Fava Bean Purée | English Peas | Potato Pavé | Fire Roasted Tomato Demi Glace | Micro Mint |

### OVERNIGHT BRAISED BLACK ANGUS BEEF SHORT RIB “RENDANG”

Tamarind Roasted Eggplant | Crispy Compressed Rice | Palm Sugar, Lemongrass, Lime Leaves & Chili |

*Three Course Prix Fixe ~ Ninety Eight Dollars*