

SUSHI BAR SELECTION

SUSHI OMAKASE	125
Chef's selection of twelve pieces in two courses & Dessert	
BLUEFIN TUNA SUSHI FLIGHT	135
Chef's selection of ten pieces/ five cuts and two pieces of Negi-Toro Roll & Caviar in two courses & Dessert	
SASHIMI AND SUSHI OMAKASE	155
Chef's selection of twelve pieces sashimi/ six cuts and eight nigiri pieces with two pieces of Negi-Toro Roll & Caviar in three courses & Dessert	

CHEF'S OMAKASE EXPERIENCE

@ THE OMAKASE ROOM EXCLUSIVELY 295

TO START

BRAZILIAN CASSAVA & PARMESAN BREAD	15
SASHIMI OMAKASE	68
WILD BLUEFIN TUNA SASHIMI FLIGHT	75
SCRAMBLED EGGS & GOLDEN OSSETRA CAVIAR PER 1OZ	125

THREE COURSE PRIX-FIXE MENU 125

APPETIZER

SASHIMI OMAKASE	supplement 35
WILD BLUEFIN TUNA SASHIMI FLIGHT	supplement 45
DAILY SELECTION OF OYSTERS yuzu mignonette	
YELLOW TAIL SASHIMI FLIGHT	
CREAMLESS PUREE OF SUNCHOKE VELOUTÉ comte cheese souffle	
GRILLED MEDITERRANEAN OCTOPUS chickpea puree, pickled cucumber, capers & olives	
CREAMY PARMESAN GRITS & SUNNY SIDE UP DUCK EGG winter truffles and house cured veal bacon	
ROYAL OF HUDSON VALLEY FOIE GRAS "CHAWANMUSHI"	
SEA URCHIN AND ANGEL HAIR CARBONARA sea lettuces, lime- <i>soy</i> butter	

ENTRÉE

AGED CARNAROLI RISOTTO ACQUERELLO wild mushrooms, rosemary and <i>Vacche Rosse</i> parmigiano~reggiano	
WITH WHITE TRUFFLES D'ALBA	supplement 95
BLACK SEA BASS sautéed baby spinach and citrus grenobloise	
MAINE LOBSTER DUO "CASSOULET" "shellfish boudin noir" and green lentil ragu	
VIOLET HILL FARM ROASTED COUNTRY CHICKEN yukon gold whipped potato and truffle mousseline, <i>confit</i> vegetables <i>Grand-mère</i>	
HOUSE CURED & LIGHTLY SMOKED DUCK BREAST caramelized quince, endive marmolade and natural duck reduction	
PRIME 21 DAYS DRY AGED NY STRIP STEAK potato macaire, <i>Bordelaise</i> sauce	

DESSERT

AFFINE CHEESES accompagniments	supplement 26
GREEN APPLE TARTE TATIN housemade <i>crème fraîche</i>	
COSTA RICAN GOLD POACHED PINEAPPLE Kaffir, Tahitian vanilla bean, coconut lime sorbet	
MINEOKA TOFU milk sesame pudding, kumquat	
FLOURLESS TUSCAN "AMADEI" BITTERSWEET CHOCOLATE SOUFFLE CAKE FOR TWO vanilla bean ice cream	
DAILY SELECTION OF ICE CREAMS OR SORBETS	

FIVE COURSE TASTING MENU

175

CREAMLESS PUREE OF SUNCHOKE VELOUTÉ

comte cheese souffle

or

YELLOW TAIL SASHIMI FLIGHT

or

GRILLED MEDITERRANEAN OCTOPUS

chickpea puree, pickled cucumber, capers & olives

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ROYAL OF HUDSON VALLEY FOIE GRAS “CHAWANMUSHI”

or

AGED CARNAROLI RISOTTO ACQUERELLO

wild mushrooms, rosemary and Vacche Rosse parmigiano~reggiano

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CREAMY PARMESAN GRITS & SUNNY SIDE UP DUCK EGG

winter truffles and house cured veal bacon

or

BLACK SEA BASS

sautéed baby spinach and citrus grenobloise

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VIOLET HILL FARM ROASTED COUNTRY CHICKEN

yukon gold whipped potato and truffle mousseline, confit vegetables *Grand-mère*

or

HOUSE CURED & LIGHTLY SMOKED DUCK BREAST

caramelized quince, endive marmolade and natural duck reduction

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COSTA RICAN GOLD POACHED PINEAPPLE

Kaffir, Tahitian vanilla bean, coconut lime sorbet

or

MINEOKA TOFU

milk sesame pudding, kumquat

or

GREEN APPLE TARTE TATIN

housemade crème fraîche

CHEF' S SEVEN COURSE TASTING MENU

245

BLUE FIN TUNA SASHIMI FLIGHT

SEA URCHIN AND ANGEL HAIR CARBONARA & CAVIAR

sea lettuces, lime-soy butter

BLACK SEA BASS

sautéed baby spinach and citrus grenobloise

MAINE LOBSTER DUO “CASSOULET”

“shellfish boudin noir” and green lentil ragu

HOUSE DRY AGED DUCK THREE WAYS

lightly smoked breast, pithivier and Hudson Valley foie gras

AFFINE CHEESES

accompaniments

FLOURLESS TUSCAN “AMADEI” BITTERSWEET CHOCOLATE

CAKE FOR TWO

vanilla bean ice cream

WINE PAIRING

95/155

*consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions