

TODAY'S AMUSE OF CASSAVA & PARMESAN CHEESE BREAD,  
BEET AND GOAT CHEESE CANNELLONI, EGG & CAVIAR TOAST

SCRAMBLED ARAUCANA EGGS & GOLDEN OSSETRA CAVIAR PER 1 OZ 125

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SASHIMI OMAKASE supplement 35

WILD BLUEFIN TUNA SASHIMI FLIGHT supplement 45

YELLOW TAIL SASHIMI FLIGHT

DAILY SELECTION OF OYSTERS, MIGNONETTE

CREAMLESS PUREE OF SPRING PEA SOUP

comte cheese souffle

POACHED DUTCH JUMBO WHITE ASPARAGUS supplement 18

egg mimosa & Golden Ossetra Caviar

CREAMY PARMESAN GRITS & SUNNY SIDE UP PHEASANT EGG

truffles, cured veal bacon

ROYAL OF HUDSON VALLEY FOIE GRAS "CHAWANMUSHI"

SEA URCHIN AND ANGEL HAIR CARBONARA

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AGED CARNAROLI RISOTTO ACQUERELLO

peas, spring onions, mushrooms, wild ramps and red cow parmesan

LOCAL BLACK SEA BASS

braised leeks, hon shimeji mushrooms, ginger & lemon chutney

POACHED MAINE LOBSTER

forbidden black rice, napa cabbage, Thai red curry

VIOLET HILL FARM ROASTED COUNTRY CHICKEN

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

HOUSE CURED & LIGHTLY SMOKED DUCK BREAST

celeriac mousseline, rhubarb confit and natural jus

WAGYU SHORT RIBS & NY STRIP STEAK DUO

caramelized cipollini onions, Bordelaise sauce

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COMPOSED AFFINE CHEESES, ICE CREAM & TUILLE supplement 30

CARAMELIZED BANANA TART "AU RUM"

sable crust and milk chocolate chantilly

COSTA RICAN GOLD POACHED PINEAPPLE

Kaffir, Tahitian vanilla bean, coconut lime sorbet

FLOURLESS BITTERSWEET CHOCOLATE SOUFFLE FOR TWO

vanilla bean ice cream

DAILY SELECTION OF ICE CREAMS OR SORBETS

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PETIT FOUR

*\*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*

## FIVE COURSE TASTING

175

CREAMLESS PUREE OF SPRING PEA SOUP  
comte cheese souffle

YELLOW TAIL SASHIMI FLIGHT

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ROYAL OF HUDSON VALLEY FOIE GRAS "CHAWANMUSHI"

AGED CARNAROLI RISOTTO ACQUERELLO  
peas, spring onions, mushrooms, wild ramps and red cow parmesan

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CREAMY PARMESAN GRITS & SUNNY SIDE UP PHEASANT EGG EGG  
truffles, cured veal bacon

LOCAL BLACK SEA BASS  
braised leeks, hon shimeji mushrooms, ginger & lemon chutney

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VIOLET HILL FARM ROASTED COUNTRY CHICKEN  
yukon gold potato and truffle mousseline, vegetables *Grand-mère*

HOUSE CURED & LIGHTLY SMOKED DUCK BREAST  
celeriac mousseline, rhubarb confit and natural jus

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COSTA RICAN GOLD POACHED PINEAPPLE  
Kaffir, Tahitian vanilla bean, coconut lime sorbet

CARAMELIZED BANANA TART "AU RUM"  
sable crust and milk chocolate chantilly

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WINE PAIRING, RESERVE

95/155

## CHEF' S SEVEN COURSE TASTING MENU

245

BLUE FIN TUNA SASHIMI FLIGHT

SEA URCHIN AND ANGEL HAIR CARBONARA & CAVIAR

LOCAL BLACK SEA BASS  
braised leeks, hon shimeji mushrooms, ginger & lemon chutney

POACHED MAINE LOBSTER  
forbidden black rice, napa cabbage, Thai red curry

HOUSE CURED DRY AGED DUCK & SEARED FOIE GRAS  
rhubarb confit, lightly smoked breast, pithivier

COMPOSED AFFINE CHEESES, ICE CREAM & TUILLE

FLOURLESS BITTERSWEET CHOCOLATE SOUFFLE FOR TWO  
vanilla bean ice cream

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WINE PAIRING/ RESERVE

155/225