

SUSHI BAR

SASHIMI OMAKASE eighteen pieces	75
WILD BLUEFIN TUNA SASHIMI FLIGHT fifteen pieces	95
SUSHI OMAKASE fourteen pieces	145

A LA CARTE PRIX FIXE MENU 125

AMUSE BOUCHE

GOLDEN OSSETRA CAVIAR, PHEASANT EGG BROUILLE available as an additional course	PER 1 OZ 125 155
DAILY SELECTION OF OYSTERS, MIGNONETTE	
YELLOW TAIL SASHIMI FLIGHT	
SASHIMI OMAKASE	supplement 35
WILD BLUEFIN TUNA SASHIMI FLIGHT	supplement 45
CREAMLESS PUREE OF SPRING PEA SOUP comte cheese souffle	
HUDSON VALLEY OF FOIE GRAS TERRINE passito gelée, rhubarb confit	supplement 28
CREAMY PARMESAN GRITS & SUNNY SIDE UP PHEASANT EGG summer truffles, cured veal bacon	
SEA URCHIN AND ANGEL HAIR CARBONARA	
ROYAL OF FOIE GRAS "CHAWANMUSHI"	

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 <i>Grand-mère</i>	
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	

COMPOSED AFFINE CHEESES, ICE CREAM & TUILLE available as an additional course	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	

PETIT FOUR

FIVE COURSE TASTING

175

CREAMLESS PUREE OF SPRING PEA SOUP

comte cheese souffle

YELLOW TAIL SASHIMI FLIGHT

ROYAL OF HUDSON VALLEY FOIE GRAS “CHAWANMUSHI”

AGED CARNAROLI RISOTTO ACQUERELLO

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

CREAMY PARMESAN GRITS & SUNNY SIDE UP PHEASANT EGG EGG

summer truffles, cured veal bacon

LOCAL BLACK SEA BASS

braised leeks, hon shimeji mushrooms, ginger & lemon chutney

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

COSTA RICAN GOLD POACHED PINEAPPLE

Kaffir, Tahitian vanilla bean, coconut lime sorbet

CARAMELIZED BANANA TART “AU RUM”

sable crust and milk chocolate chantilly

WINE PAIRING, RESERVE

95/155

CHEF' S SEVEN COURSE TASTING

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

WINE PAIRING/ RESERVE

155/225

**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*