

SUSHI BAR

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

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, GIN MIGNONETTE TRIO OF JAPANESE YELLOWTAIL avocado mousse, chive yuzu dressing	
SASHIMI OMAKASE	supplement 35
WILD BLUEFIN TUNA SASHIMI FLIGHT	supplement 45
CREAMLESS PUREE OF SPRING PEA SOUP basil, comte cheese souffle	
SEARED HUDSON VALLEY FOIE GRAS endive, mandarin and citrus compote	supplement 28
CREAMY PARMESAN GRITS & SUNNY SIDE UP PHEASANT EGG truffles, cured veal bacon	
SEA URCHIN AND ANGEL HAIR CARBONARA ROYAL OF FOIE GRAS "CHAWANMUSHI"	

AGED CARNAROLI RISOTTO ACQUERELLO wild mushrooms and red cow parmesan	
STEAMED HALIBUT braised leeks, hon shimeji mushrooms, champagne emulsion & caviar	
POACHED MAINE LOBSTER forbidden black rice, napa cabbage, Thai red curry	
LEMON ROAST COUNTRY CHICKEN schmaltz yukon gold potatoes, baby spinach, confit lemon & olive jus	
HOUSE CURED & LIGHTLY SMOKED DUCK BREAST endive marmalade, mandarin, citrus compote and natural jus	
WAGYU SHORT RIBS & NY STRIP STEAK DUO truffle potatoes mousseline, confit carrots, Bordelaise sauce	supplement 18

THE CHEESE COURSE	supplement 15
A selection of curated cave aged american cheeses, Perigord Truffle Ice cream and accompaniments	
Rouge River Blue - OR, Flory's Truckle Cheddar - MO, Alpha Tolman Jasper Hill - VT, Blakesville Creamery Shabby Shoe - WI	
	As an additional course 38

GREENMARKET APPLE TARTE TATIN marinated prunes and Armagnac ice cream	
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	

FIVE COURSE TASTING

175

CREAMLESS PUREE OF SPRING PEA SOUP

basil, comte cheese souffle

TRIO OF JAPANESE YELLOWTAIL

avocado mousse, chive yuzu dressing

ROYAL OF HUDSON VALLEY FOIE GRAS "CHAWANMUSHI"

AGED CARNAROLI RISOTTO ACQUERELLO

wild mushrooms and red cow parmesan

CREAMY PARMESAN GRITS & SUNNY SIDE UP PHEASANT EGG EGG

truffles, cured veal bacon

STEAMED HALIBUT

braised leeks, hon shimeji mushrooms, champagne emulsion & caviar

LEMON ROAST COUNTRY CHICKEN

schmaltz yukon gold potatoes, baby spinach, confit lemon & olive jus

HOUSE CURED & LIGHTLY SMOKED DUCK BREAST

endive marmalade, mandarin, citrus compote and natural jus

COSTA RICAN GOLD POACHED PINEAPPLE

Kaffir, Tahitian vanilla bean, coconut lime sorbet

GREENMARKET APPLE TARTE TATIN

marinated prunes and Armagnac ice cream

WINE PAIRING, RESERVE

95/155

CHEF' S SEVEN COURSE TASTING

245

TRIO OF JAPANESE YELLOWTAIL

avocado mousse, chive yuzu dressing

SEA URCHIN AND ANGEL HAIR CARBONARA

STEAMED HALIBUT

braised leeks, hon shimeji mushrooms, champagne emulsion & caviar

POACHED MAINE LOBSTER

forbidden black rice, napa cabbage, Thai red curry

HOUSE CURED DRY AGED DUCK & SEARED FOIE GRAS

mandarin, 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