



STARTERS

SPICED CARROT VELOUTÉ
glazed and pickled root vegetables

SALADE OF CHICORIES
satsuma mandarin, pink grapefruit, almonds,
citrus vinaigrette

RUSSIAN OSETRA CAVIAR
maine urchin, scrambled egg espuma

CITRUS CURED FLUKE
radishes, steelhead trout roe, rye crumble

SPANISH OCTOPUS
ink vinaigrette, daikon radish, ginger gel

HUDSON VALLEY FOIE GRAS AU TORCHON
sauternes gel, green apple, candied walnuts

HOUSE RICOTTA AGNOLOTTI
one hour egg, whey emulsion, perigord truffle

CARNAROLI RISOTTO
trumpet royale mushroom, hen egg yolk,
parmigiano reggiano

MAIN COURSES

BUTTER POACHED MAINE LOBSTER
citrus supremes, celery variations, lemongrass sabayon

GALICIAN TURBOT
onion confit, piment d'espelette, pork consommé

VEAL CHEEK "A LA ZINGARA"
sunchoke puree, trumpet mushroom, perigord truffle

BEEF SHOULDER TENDER
"gratin dauphinois", creamed watercress, trumpet royale mushroom,
sauce bordelaise

PORCELET AU LAIT
roast chop and confit belly, savoy cabbage farrotto roulade,
green apple mostarda

FRENCH QUAIL
"farci au foie gras", parsnip, armagnac prunes

SALT ROASTED CELERIAC
perigord truffle, chestnut mousseline, beurre noisette

DEGUSTATION

9 seasonal courses crafted daily

\$125. / \$50. beverage pairings

*participation of entire table required

3 COURSE PRIX-FIXE - \$65.

Although dietary restrictions will be considered, substitutions will be politely declined

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

*applicable taxes and an 20% service charge will be added to all checks