



## DINNER

### STARTERS

GARDEN HERB GAZPACHO  
buttermilk sorbet, wild greens, young radishes  
12.

CAESAR SALAD  
braised baby romaine, parmesan cream, spring garlic vinaigrette, tempura boquerones  
12.

HAMACHI CRUDO  
english peas, mint, chilies, "olio nuovo"  
15.

SALAD OF GREEN ASPARAGUS  
hazelnut vinaigrette, bayonne ham, parmesan tuile  
12.

"CURDS & WHEY"  
house made ricotta gnocchi, spring peas, forest herb infused whey  
16

BUTTER POACHED FROG'S LEGS  
green garlic mousseline, parsley salad, garlic chips  
16.

SHAVED TORCHON OF HUDSON VALLEY FOIE GRAS  
rhubarb, strawberries, marcona almonds, hibiscus geleé  
19.

FRENCH WHITE ASPARAGUS  
one hour egg, bottarga di muggine, rye berries  
16.

### MAIN COURSES

50 DAY DRY AGED CÔTE DE BOEUF  
*to be enjoyed by two guests*  
"gratin dauphinois", creamed watercress, trumpet royale mushroom, sauce bordelaise  
75.

ROAST AMISH CHICKEN  
morels, green asparagus, ramps, sauce perigueux  
25.

SPRING LAMB  
baby artichokes, sheep's milk yogurt, preserved lemon, persian cucumber  
34.

ATLANTIC COD FILLET  
house smoked bacon, cockles, "new england clam chowder"  
27.

BUTTER POACHED MAINE LOBSTER  
glazed fennel, spring garlic confit, sauce américaine  
39.

BLACK SEA BASS  
panache of spring vegetables, lemon saffron emulsion  
28.

"SPRING LILLIES"  
roast onion, sauce soubise, ramps, leek ash  
24.

### CHEF'S TASTING MENU

*seasonal courses crafted daily*

\$95. / \$50. beverage pairings

\*participation of entire table required

\*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