



LUNCH

STARTERS

CAULIFLOWER VELUTE - glazed romanesco, "beurre noisette" \$9

AUTUMN GREENS - pear compote, black walnut vinaigrette \$9

"TORCHON" OF HUDSON VALLEY FOIE GRAS - concord grape gel, peanut croquant, celery, petite brioche \$18

YELLOWFIN TUNA "POKE" - shoyu, togarashi, scallion \$12

WHIPPED ON₂₀ RICOTTA - heirloom tomato panzanella, marinated onions, taggiasca olives, basil seed caviar \$12

NOANK OYSTERS - potato horseradish espuma, garlic crumble, green tomato \$12

HAND CUT TAGLIATELLE - porcini essence, parmigiano reggiano, fried sage \$12

MAIN COURSES

PETITE FILET OF BEEF - torpedo onions, shunkyo radish, "béarnaise gastric" \$22

ROHAN DUCKLING CONFIT - braised swiss chard, glazed hakurei turnips, pear compote \$19

BERKSHIRE PORK CHOP - sun choke noisette, brussels sprouts tops, pearl onions \$24

PAN ROASTED MONKFISH - black olive mousseline, braised mustard greens, lardo \$24

PAN SEARED SEA SCALLOPS - toasted farro, chanterelle mushrooms, sweet corn nage \$26

CONFIT FILET OF ARCTIC CHAR - caraflex cabbage, horseradish crème fraîche, ruby beet velouté \$19

SLOW ROASTED CAULIFLOWER - golden raisin caper emulsion, meyer lemon curd, brown butter, marcona almond \$17

DESSERT

9.

HONEY CRISP APPLE CRISP

black walnut, nocino butterscotch, thyme ice cream

DARK CHOCOLATE MOUSSE

nutella, sicilian pistachio, coconut, nutmeg ice cream

BARTLETT PEAR MOUSSE

vanilla mascarpone, st. germain, elderflower sorbet

WILD BLUEBERRY COFFEE CAKE

spruce curd, yuzu, cultured cream ice cream

YOU CAN ALSO ENJOY OUR LUNCH MENU AS A 3 COURSE PRIX - FIX

\$35

*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

