



STARTERS

YELLOWFIN TUNA “POKE” - shoyu, togarashi, scallion \$14.

CAULIFLOWER VELOUTÉ - glazed romanesco, “beurre noisette” \$14.

AUTUMN GREENS - pear compote, black walnut vinaigrette \$12.

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

WHIPPED ON₂₀ RICOTTA - heirloom tomato panzanella, marinated onions, taggiasca olives, basil seed caviar \$15.

MARINATED NOANK OYSTERS - potato horseradish espuma, garlic crumble, green tomato \$14.

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

MAIN COURSES

50 DAY DRY AGED COTE DE BEOUF -slow cooked torpedo onions, shonkyu radish, “bérnaise gastrique” \$75.

ROAST ROHAN DUCKLING - braised swiss chard, glazed hakurei turnips, pear compote \$32.

BERKSHIRE PORK CHOP- sunchoke noisette, brussels sprouts, pearl onions \$26.

PAN ROASTED MONKFISH - black olive mousseline, braised mustard greens, lardo \$28.

PAN SEARED SCALLOPS - toasted farro, chanterelle mushrooms, sweet corn nage \$29.

CONFIT FILET OF ARCTIC CHAR - caraflex cabbage, horseradish crème fraîche, ruby beet velouté \$26.

SLOW ROASTED CAULIFLOWER - golden raisin caper emulsion, meyer lemon curd, brown butter, marcona almond \$19.

CHEF’S TASTING MENU \$95.

\$50. beverage pairing

seasonal menu crafted daily

*participation of entire table required