



STARTERS

SPICED CARROT VELOUTÉ
glazed and pickled root vegetables
12.

SALADE OF CHICORIES
satsuma mandarin, pink grapefruit, almonds, citrus vinaigrette
12.

RUSSIAN OSETRA CAVIAR
maine urchin, scrambled egg espuma
26.

CITRUS CURED FLUKE
radishes, steelhead trout roe, rye crumble
22.

HOUSE RICOTTA AGNOLOTTI
one hour egg, whey emulsion, perigord truffle
22

SPANISH OCTOPUS
ink vinaigrette, daikon radish, ginger gel
16.

HUDSON VALLEY FOIE GRAS AU TORCHON
sauternes gel, green apple, candied walnuts
19.

CARNAROLI RISOTTO
trumpet royale mushroom, hen egg yolk, parmigiano reggiano
16.

MAIN COURSES

BEEF SHOULDER TENDER
“gratin dauphinois”, creamed watercress, trumpet royale mushroom, sauce bordelaise
34.

PORCELET AU LAIT
roast chop and confit belly, savoy cabbage farrotto roulade, green apple mostarda
35.

FRENCH QUAIL
“farci au foie gras”, parsnip, armagnac prunes
36.

VEAL CHEEK “A LA ZINGARA”
sunchoke puree, trumpet mushroom, perigord truffle
39.

BUTTER POACHED MAINE LOBSTER
citrus supremes, celery variations, lemongrass sabayon
39.

GALICIAN TURBOT
onion confit, piment d’espelette, pork consommé
34.

SALT ROASTED CELERIAC
perigord truffle, chestnut mousseline, beurre noisette
32.