



STARTERS

CAULIFLOWER VELOUTE - 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

NANTUCKET BAY SCALLOPS - horseradish, buttermilk, green apple, dill \$18.

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, shunryo radish, "béarnaise gastrique" \$22

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

BERKSHIRE PORK CHOP - sunchoke noisette, brussels sprouts, pearl onions \$24

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

PAN SEARED SEA SCALLOPS - celeriac, hazelnuts, black truffle, beurre blanc \$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.

HONEYCRISP 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

"S'MORES"

milk chocolate crémeux, graham streusel, toasted marshmallow ice cream

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

\$35