

STARTER

WILD MUSHROOM VOL AU VENT

Port Cream - Baby Kale Salad - Shaved Burgundy Black Truffle

YUKON GOLD VICHYSOISE

Confit Tubetti Gold Potato - Green Leek Fondue - Liquid Caviar - Sourdough

SMOKED KAMPACHI TARTARE

Yuzu Foam - Green Onion Salad - Rice Pancake - Ponzu

SALAD

BELGIAN RED & WHITE ENDIVE

Roasted Walnut - Roquefort - Granny Smith Apple - Potato Ribbon

LITTLE GEM

*Duck Prosciutto - Sherry Vinegar - Pickled Strawberry - Pumpernickel Crumbs
House Ranch*

WERP FARMS BABY LETTUCE

*Baby Carrot - French Radish - Cherry Tomato - Roasted Shallot Vinaigrette
Sourdough Crumble*

ENHANCEMENTS

SEAFOOD TOWER

*East & West Oysters - Jumbo Prawns - Manila Clams
1 lb. Maine Lobster - Crab Claws
for two | 75*

NOMI SUSHI PLATTER

*Chef's Selection of Maki - Nigiri - Sashimi - Crudo
for two | 80*

PETROSSIAN OSSETRA CAVIAR

*Toast Points - Potato Blinis - Capers - Egg - Onion - Sour Cream
50 grams | 195*

ENTRÉE

POACHED SKUNA BAY SALMON

*Garlic & Tomato Savoy Cabbage Fondue - Fingerling Potato Chips
Mussel Jus - Crispy Leek*

SEARED JOHN DORY

*Pomme Macaire - Sorrel Salad - Beurre Rouge
Add Petrossian Royal Ossetra Caviar | 19*

CREEKSTONE FARM

SHORT RIBS 'PARMENTIER'

*Onion Confit - Potato Puree
Petite Mache Salad - Parmesan Panko Crust
Add Shaved Burgundy Black Truffle | 18*

BERKSHIRE PORK TENDERLOIN

*Roasted Acorn Squash - Brussels Sprouts - Caramelized Pearl Onion
Dijon Mustard Pork Jus*

CREEKSTONE FARM

BEEF TENDERLOIN

*Chestnut & Rainbow Chard Agnolotti - Pinot Noir Beef Jus
Add Half Maine Lobster Tail | 25
Add Hudson Valley Seared Foie Gras | 18*

DESSERT

STRAWBERRY PISTACHIO PAVLOVA

Meringue - Roasted Pistachio Custard - Strawberry - Champagne

CHOCOLATE & PASSION FRUIT SUNDAE

70% Chocolate Ice Cream - Passion Fruit Granite - Vanilla Poached Fruit

CHARLOTTE AUX POIRES

Almond Sponge - Pear Bavois - Sparkling Pear Gelle

CHOCOLATE FONDUE

*63% Chocolate - Long Stemmed Strawberries
Housemade Cookies, Candies & Cakes
for two*

CHAMPAGNE

CHAMPAGNE PIOLLOT

Cuvée de Reserve, Champagne

Like many family growers in Champagne, the Piollet family got its start selling grapes to large Champagne houses. Recently, however, Roland Piollet decided to change the direction of his family business and produce his own wines from their pristine organic fruit.

The resulting Champagne is clean, crisp, and complex with the passion of Roland evident in each glass.

Glass | 28

Bottle | 115