

STARTERS

- 18 **English Spring Pea Soup**
Sautéed Morel Mushroom, Nepitella Mint, Pickled Pearl Onion
- 25 **French White Asparagus Salad**
Crisp Prosciutto, Heart of Palm, Toasted Hazelnuts, Frisée, Radicchio, Charred Ruby Red Grapefruit, Pink Peppercorn, Grapefruit Vinaigrette
- 22 **Petite Greens and Arugula Blossoms**
Young Mesclun, 20-year Aged Sherry Vinaigrette, Petite Radish
- 205 **Immigrant Caviar Service – German Beluga Hybrid**
Potato Gaufrettes, Herbed Crème Fraîche
- 34 **Foie Gras Torchon**
Hudson Valley Grade-A Foie Gras, Pickled Quince and Apple Compote, Petite Greens, Pickled Fennel, Toasted Brioche
- 25 **Beet & Horseradish-Cured Cold Smoked Salmon**
Russet Hashbrown, Egg, Dill Sour Cream, Marinated Alaskan Salmon Roe, Crispy Caper
- 26 **Seared Atlantic Day Boat Scallop**
Cauliflower Four Ways, XO Sauce, Black Sesame Cracker, Shallot, Watermelon Radish
- 26 **Beef Carpaccio**
Filet Mignon, 5-year Aged Parmesan Reggiano, Tempura Arugula Blossom, Red Ruffled Mustard Greens, Beet Blush, White Balsamic

ENTRÉES

- 77 **Poached Alaskan Halibut**
Colossal Green & French White Asparagus, Lemon-Verbena Fumet, Dragon Carrot Slaw, Ramp Powder
- 67 **Roasted Chesapeake Bay Rockfish**
Harissa-Roasted Carrots, Glazed Farro, Caramelized Jonathan Apple, Cherry Bomb Pepper
- 105 **Butter-Poached Maine Lobster**
Citrus Terrine, Citrus Poached Endive, Watercress, Yuzu & Charred Scallion Beurre Blanc
- 62 **Cassoulet d'Perpignon**
Crispy Duck Confit, Toulouse Sausage, Duroc Pork Belly Lardon, Greek Gigante Bean, Pickled Peppers, Panko Persillade
- 74 **Forty-Eight-Hour Wagyu Short Rib**
Anson Mills Hot Stone Ground Polenta, Gorgonzola, Roasted Cipollini, Grilled Rapini, Marjoram Veal Jus
- 95 **Wagyu Rib Eye**
Confit Peewee Potatoes, Candied Shallots, Oyster Mushrooms, Bordelaise Sauce
- 77 **Duo of Lamb**
Spiced Lamb & Chickpea Tabouleh, Lebanese Za'atar, Preserved Meyer Lemon Yogurt, Fire-Roasted Tomato, Piquillo Pepper, House Made Pita
- 50 **Ricotta Gnocchi**
Leek Fondue, Sautéed Morel Mushroom, English Spring Peas, Malibu Carrot, Crispy Fried Leek, Ramps, Toasted Pinenut

There is a risk of food borne illness when eating foods of animal origin raw or undercooked.

CHEF'S TASTING MENU

AMUSE BOUCHE



English Spring Pea Soup

Sauteed Morel Mushroom, Nepitella Mint, Pickled Pearl Onion
Maison Laurent-Perrier, "La Cuvée ", Champagne, France NV



Beet & Horseradish-Cured Cold Smoked Salmon

Russet Hashbrown, Egg, Dill Sour Cream, Marinated Alaskan Salmon Roe, Crispy Caper
Agerre, Getariako Txakolina, Spain 2022 - Txakoli Blend

or

Beef Carpaccio

Filet Mignon, 5-year Aged Parmesan Reggiano, Tempura Arugula Blossom,
Red Ruffle Mustard Greens, Beet Blush, White Balsamic
Tablas Creek, "Patelin de Tablas Rosé", Paso Robles, California 2023 - Rosé

or

Foie Gras Torchon

Hudson Valley Grade-A Foie Gras, Pickled Quince and Apple Compote,
Petite Greens, Pickled Fennel, Toasted Brioche
Hobo Wine Company, Sonoma Coast, California NV - Apple, Pear, Quince Cider



Poached Alaskan Halibut

Colossal Green & French White Asparagus, Lemon-Verbena Fumet,
Dragon Carrot Slaw, Ramp Powder
Château Picque Caillou, Pessac-Léognan, France 2022 – Sémillon, Sauvignon Blanc

or

Seared Atlantic Day Boat Scallop

Cauliflower Four Ways, XO Sauce, Black Sesame Cracker, Shallot, Watermelon Radish
Nik Weis St. Urbans-Hof, "From Old Vines", Mosel, Germany 2022 - Riesling



Cassoulet d'Perpignon

Crispy Duck Confit, Toulouse Sausage, Duroc Pork Belly Lardon,
Greek Gigante Bean, Pickled Peppers, Panko Persillade
Suertes Del Marqués, "Medianías", Canary Islands, Spain 2020 - Listán, Negro

or

Forty-Eight-Hour Wagyu Short Rib

Anson Mills Hot Stone Ground Polenta, Gorgonzola, Roasted Cipollini,
Grilled Rapini, Marjoram Veal Jus
Tenuta Sant' Antonio, Amarone della Valpolicella 2019 - Corvina Blend



Banana

Butterscotch Custard, Banana Brûlée, Lime Meringue, Nilla Wafer Ice Cream, Toasted Pecan
CN Kopke, Colhieta Port, Duoro Valley 2004

or

Whatchamacallit

Peanut Butter Caramel, Peanut Butter Brittle, Chocolate Mousse, Feuilletine Pearls,
Brown Butter & Chocolate Ice Cream
Château Roûmieu-Lacoste, Sauternes, France 2019



MIGNARDISE

185 – Five Course Tasting Menu

260 – With Tasting Beverage Pairings ~ 335 – With Full Beverage Pairings

-Substitutions may require surcharge-