

Hawaiian hearts of palm
preserved blood orange, roasted sturgeon, pickled red peppers
black olive oil

Loin of yellowfin tuna
marinated jicama, smoked soy, Asian pear
American caviar

Maine diver scallops
curried cauliflower, celery, pressed mango
spiced chickpeas

Sautéed Pacific langoustines
edamame and wasabi mousseline, citrus cured salmon
Thai basil
\$10.00 supplement

Hudson Valley foie gras
spiced apple and pear, candied walnuts
thyme infused brioche

Caramelized veal sweetbreads
roasted sunchokes, octopus terrine, haricots verts
lemon curd

Grilled Fossil Farms rabbit loin
tagliatelle, porcini mushrooms, pearl onions
tarragon velouté

Mediterranean sea bass
crème fraîche gnocchi, Meyer lemon and crispy garlic
tomato and gin consommé

Roasted monkfish wrapped in guanciale
smoked pimento, shaved fennel
Pommes Maxim

Alaskan king salmon
black salt, poached Maine lobster, yuzu rind
turnip velouté

Slow cooked cod
oysters and pig's tail crust, beluga lentils, celeriac
smoked bacon jus

Pork tenderloin
caramelized pearl onions, bean cassoulet, turnips
bourbon glazed pork belly

Colorado lamb roasted in goat's butter
fava bean tapenade, confit potatoes, cilantro
lamb vinaigrette

Caramelized Long Island duck breast
Savoy cabbage, sweet rutabaga, potato rösti
Szechwan-infused broth

Wisconsin veal tenderloin
crispy tramezzini, porcini mushrooms, green asparagus
summer truffle sauce

Three courses \$135.00

Wine pairing \$75.00