

Menu Prestige
Vegetarian

Amuse bouche

~

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

~

Rutabaga soup
roasted pattypan, honey, preserved chanterelles

~

Potato rösti
cipollini onions, wilted spinach, smoked egg yolk

~

Carnaroli risotto of wild mushrooms
mascarpone and black truffle

~

Yuzu crème
matcha green tea, mint ice cream, lime meringue

~

Lime ganache
coconut dacquoise, passion fruit, tequila gelée, Thai banana ice cream

Vegetarian Menu Prestige \$185.00
Wine pairing \$115.00

Menu Prestige

Amuse bouche

~

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

~

Maine diver scallops
curried cauliflower, pressed mango, spiced chickpeas

~

Filet of turbot
organic egg yolk, New Zealand spinach, candied pumpkin seeds

~

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

or

Caramelized Long Island duck breast
sweet rutabaga, potato rösti, Szechwan consommé

~

Yuzu crème
matcha green tea, mint ice cream, lime meringue

~

Lime ganache
coconut dacquoise, passion fruit, tequila gelée, Thai banana ice cream

Menu Prestige \$185.00
Wine pairing \$115.00