

CHARCUTERIE

JAMBON
DUCK RILLETES
NDUJA
SAUCISSON SEC
8 EACH

(MUSTARD, PICKLES & BREAD)



FROMAGE

ROQUEFORT
BRILLAT-SAVARIN
CHÈVRE
MIMOLETTE
8 EACH

(HONEYCOMB, FRUIT & BREAD)

PEARLS

PERLE CAVIAR SERVICE65
CALIFORNIA CAVIAR CO. ROYAL WHITE STURGEON, BRIOCHE POINTS, GOUGERE, CHIPS, CRÈME FRAÎCHE
TRIO OF OYSTERS SUPRÊME24
UNI, SMOKED TROUT CAVIAR, BLACK TRUFFLE CAVIAR, PONZU
A QUARTET OF OYSTER SHOOTERS14
AQUA PAZZA, CITRON FOAM, PIMENTON SALT
HALF DOZEN BEUSOLEIL OYSTERS24
CHAMPAGNE AND THAI MIGNONETTE, COCKTAIL SAUCE
FRIED OYSTER DEVILED EGGS14
SMOKED TROUT ROE, CALABRIAN PEPPER AND CAPER RELISH

FIRSTS

WARM BREAD5
HOUSE MADE GARLIC BUTTER, PINK PEPPERCORNS
ESCARGOT EN CROUTE16
PECONIC BAY ESCARGOTS, GARLIC AND PARSLEY PERSILLADE BUTTER, PUFF PASTRY
BEEF TARTARE AND BONE MARROW24
PICKLED FENNEL AND SHALLOT, HERBS SALAD, TRUFFLE CAVIAR, GRILLED BREAD
PERNOD MUSSELS28
FENNEL SAUSAGE MEATBALLS, FRIED BREAD, SAFFRON ROUILLE, PARSLEY AND DILL
SMOKED SALMON TOAST12
CRÈME FRAÎCHE, BEET PICKLED SHALLOTS, CHIVES
MUSHROOM "CAPPUCCINO" SOUP12
BLACK TRUFFLE FOAM, PORCINI POWDER
ENDIVE SALAD16
FROG HOLLOW PEAR, HONEY CRISP APPLE, WARM ROQUEFORT MUFFIN, POMEGRANATES, HAZELNUTS

MAINS

ROQUEFORT AND WALNUT CRUSTED FILET MIGNON39
CREAMY CORN POLENTA, BUTTERED SUGAR SNAP PEAS, CONCORD GRAPE JUS DE VEAU
BERKSHIRE CÔTE DE PORC36
CRANBERRY BEAN RAGOUT, HAZELNUT PISTOU, PEA LEAVES, BALSAMICO
CHAMPIGNON RAGOUT30
FORAGED MUSHROOMS, BLACK TRUFFLE COULIS, FAZZOLETTI PASTA, POACHED EGG
SEARED TUNA NICOISE34
WARM POTATO "SALAD," HARICOT VERTS, DIJON FRIED SMELT, EGG, WARM CHERRY TOMATOES
POULET MARCUS36
CRAB STUFFED FRIED CHICKEN BREAST, CORN AND ROCK SHRIMP FRICASEE, FOUR SISTER'S FARMS ARUGULA
FRENCH ONION DIP ANGUS BURGER18
HAVARTI CHEESE, CARAMELIZED ONION SOUP, FIELD GREENS
A LA ROSSINI STYLE40
BLACK FALL TRUFFLES, DUCK LIVER, MARSALA ONIONS, FIELD GREENS

SPLIT FEE7