

Amur Imperial Caviar

Crème Fraîche, Pomme Rösti & Pickled Pearl Onion | 115

First Impressions

HARVEST SALAD

Blood Orange, Castelvetrano Olives,
Candied Pecans, White Balsamic | 19

BURRATA & PROSCIUTTO

Delicata Squash, Pickled Carrots, Frisée, Vincotto | 22

WAGYU TARTARE*

Black Garlic Aioli, Quail Egg, Gaufrette Potato | 26

HAMACHI CRUDO*

Lemon-Grass Coconut Milk, Finger Limes,
Squid Ink Tapioca | 25

Served Warm

BUTTERNUT SQUASH VELOUTÉ

Coconut Milk Panna Cotta, Cranberry Compote,
Spiced Pepitas | 16

HOKKAIDO SCALLOPS*

Vanilla-Celeriac Purée, Delicata Squash,
White Balsamic-Shallot Reduction | 32

LOBSTER FETTUCCINE NERO*

Butter Poached Lobster, Brandy-Cream Sauce | 34

SPAGHETTI ALLA CHITTARA

Parmigiano-Reggiano, Mascarpone, White Wine,
Shaved White Truffle | 65

HUDSON VALLEY FOIE GRAS

Blueberry Mostarda, Brioche, Spinach,
Duck Jus | 36

WHITE TRUFFLE Two Grams, Available as an Enhancement | 56

Entrées

FORAGER’S RISOTTO	Chanterelles, King Trumpet, Roasted Chestnuts, Mascarpone	35
DOVER SOLE GRENOBLOISE*	Carnival Cauliflower, Brown Butter, Capers	52
SCOTTISH OCEAN TROUT*	Spiced Spinach Compote, Lemon-Olive Oil Emulsion	41
ROCKFISH BOUILLABAISSÉ*	Pemaquid Mussels, Shrimp, Yukon Gold Potatoes	46
BRIOCHE-CRUSTED HALIBUT*	Farro, Brussels Sprouts, Mustard Beurre Blanc	50
PEKIN DUCK BREAST*	Belgian Endive, Confit Beech Mushrooms, Pickled Gooseberry	54
AUSTRALIAN RACK OF LAMB*	Pearl Couscous, Zucchini, Chermoula	64
LINZ HERITAGE FILET MIGNON*	Pomme Fondant, Maitake Mushrooms, Peppercorn Jus	64
BLACK ANGUS RIBEYE*	Parmigiano Polenta, Vincotto Glazed Radicchio, Red Wine Jus	58

ERIN CLAIRE General Manager • CHARLES KREISER Executive Chef

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase
your risk of food-borne illness, especially if you have certain medical conditions.*