Canapés
Salmon Rillette, Cucumber, Dill
Beet Tartare, Goat Cheese, Pistachio Crumble

**first course (choose one)**
Royal Osetra Caviar ($75 supplement)  CASPIAN SEA
Pickled Onions, Crème Fraîche
Winter Garden Salad  EARTH N EATS, PA
Baby Beets, Blue Hubbard Squash, Honey-Chevre
Coffee Soil, Root Vegetable Granola

Foie Gras Mousse  HUDSON VALLEY, NY
Miso-Ginger Roasted Jonagold Apple
Benne Seed Praline, Cinnamon-Vanilla Johnny Cake

Jumbo Lump Crab Cake  CHESAPEAKE BAY, MD
Sauce Griviche, Farm Salad
Hay-Smoked Oysters  MARKET AVAILABILITY
Pink Peppercorn-Pomegranate Mignonette
Black Garlic-Rye Cavatelli  EARTH N EATS, PA
Fennel Sausage, Broccoli Rabe, Parmesan

**main course (choose one)**
Wood-Roasted Lobster  PORTLAND, ME
Forbidden Black Rice, Heirloom Carrot
Carrot-Tarragon Vinaigrette

Seared Diver Scallop  PORTLAND, ME
Parsnip, Seared Foie Gras, Smoked Five Spice Raisin

Smoked Duck Breast  JURGIELWICZ, PA
Pink Lady Apple-Sunchoke Salad, Sunchoke Bacon Emulsion

Wagu Strip Steak  ROSEDA FARMS, MD
Creamed Spinach, Bone Marrow, Rosemary-Roasted Cippolini

Hand Made Vegetable Pot Pie  EARTH N EATS, PA
Burgundy Black Truffle, Heirloom Root Vegetable, Herb Salad

Add shaved black truffles to any item ($25 supplement)  BURGUNDY, FR

**desserts (choose one)**
Wild Bergamot & Grapefruit
Caramelized Honey Olive Oil Cake, Wild Bergamot-Grapefruit Compote
Yogurt Cremeux, Campari Foam

Hazelnut Espresso Cake
Dark Chocolate Financier, Hazelnut Mousse, Wild Cherry, Espresso Cream

3-course à-la-carte menu, $125 per person (exclusive tax & gratuity)