

**INDULGE**

|   |    |
|---|----|
| egg toast and caviar with herbs                 | 38 |
| egg caviar, vodka whipped cream                 | 38 |
| caviar, glazed warm potatoes, tapioca and herbs | 38 |

**A LA CARTE**

**refreshingly raw**

|   |    |
|---|----|
| sea scallop, cucumber, finger lime, sea beans*                          | 18 |
| hamachi, sherry vinaigrette, grapefruit, toasted pecan*                 | 18 |
| sea urchin, black bread, serrano chili and yuzu*                        | 20 |
| yellowfin tuna noodles, avocado, radish, ginger dressing and chili oil* | 20 |

**appetizers**

|   |    |
|---|----|
| grilled spanish octopus, toasted seed dressing, crispy garlic | 21 |
| peekytoe crab risotto, green chili, puffed rice, nori         | 20 |
| sautéed foie gras, green apple purée, dashi-yuzu foam         | 24 |

**plant based**

|  |    |
|--|----|
| caraflex cabbage, celeriac dashi glaze, black truffle                            | 24 |
| butternut squash soup, wild mushrooms, chive                                     | 14 |
| grilled king oyster mushroom and avocado carpaccio<br>charred serrano oil        | 17 |
| honeynut squash agnolotti, amaretti crumble, balsamic vinegar<br>parmesan cheese | 22 |
| grilled baby artichokes, remoulade sauce, blood orange, mint                     | 17 |

*\*consuming raw or undercooked meat, poultry, eggs, shellfish or seafood may increase your risk of foodborne illness*

### from the Sea

|   |    |
|---|----|
| truffle crusted salmon with winter vegetable pot au feu*        | 32 |
| black sea bass crusted with nuts and seeds, sweet and sour jus* | 36 |
| maine lobster, tender celeriac, jade emulsion                   | 48 |

### from the Land

|   |     |
|---|-----|
| parmesan crusted chicken, artichokes, lemon-basil sauce   | 29  |
| smoked squab, mushroom yuzu broth, crispy rice  | 27  |
| roasted duck breast, hibiscus glazed butternut squash and wild rice*  | 36  |
| herb crusted lamb loin, crispy shank, pear gelée, sunchokes*  | 48  |
| seared beef tenderloin, parsnips and miso mustard*  | 51  |
| roasted ribeye for two, creamed spinach with herbs<br>brussels sprout panzanella salad, crispy potatoes<br>eleven flavor condiment* | 142 |

### SEASONAL TASTING MENU 138 *WINE PAIRING* +95

|  |
|--|
| caviar, glazed warm potatoes, tapioca and herbs                                  |
| yellowfin tuna tartare, avocado, radish, ginger dressing and chili oil*          |
| honeynut squash agnolotti, amaretti crumble, balsamic vinegar<br>parmesan cheese |
| black sea bass crusted with nuts and seeds, sweet and sour jus*                  |
| maine lobster, tender celeriac, jade emulsion                                    |
| lamb chop basted with spices, cucumber yogurt<br>fresh and crunchy garnish*      |
| orchard<br>caramelized apple, whipped crème fraîche, green apple sorbet          |

chef / proprietor : Jean-Georges Vongerichten  
chef de cuisine : Nicholas Ugliarolo

