CAVIAR
vadouvan curry crackers • buttermilk mousseline

Wild American Sturgeon Caviar *(half/full ounce) • supplement 45/90*
The wild sturgeon eggs, from the Scaphirhynchus Platorynchus, are mild and nutty with a sweet-mineral flavor. A few rivers yield America's only legally caught wild Sturgeon.

Siberian Osetra Caviar *(half/full ounce) • supplement 75/150*
Siberian Osetra is firm in texture, with a nice pop, creamy, buttery, and a lingering clean aftertaste. It comes from the Acipenser Baerii and is sustainably farm raised by Carelian Caviar, the first Scandinavian producer, in Varkaus, Finland

TO START

Spring Salad
tri-color carrots • sesame • tarragon vinaigrette

Cured Hawaiian Striped Marlin*
yuzu • crystal lettuce • argan oil

Foie Gras Terrine & Marcona Almond Praline
smoked pear • cider gelée • five spice granola

American Red Snapper Sashimi*
green almonds • tomatillo • charred scallion crema

Sturgeon & Sauerkraut Tart
american caviar mousseline • applewood smoke

Seared Sullivan County Foie Gras
pickled kumquat • fennel • mustard seed caramel

Confit Tomato & Toasted Garlic Fideos
fines herbs • anchovy • olive oil breadcrumbs

- Immerse yourself with a full kitchen experience -
Reserve the **Kitchen Table** for your next visit

We are happy to provide information pertaining to allergies & intolerances upon request

We kindly ask you to refrain from taking videos within the restaurant

MAIN

Spice Roasted Diver Scallops
heirloom beans • kohlrabi • chorizo emulsion

Baked Dorade Royale
fennel seed-coriander broth • green tomato marmalade

Grilled Black Bass
hen of the woods • ramps • bouchot mussel nage

Spring Pea Ravioli
meyer lemon • basil • cabrales blue

Berkshire Pork Tenderloin
grilled radicchio • ricotta salata • housemade morcilla

Roasted Crescent Duck Breast
black trumpet crust • fleischnacka • ginger jus

Grilled Black Angus Beef Tenderloin
shallot crumble • gâteau brioche • green peppercorn jus

Two Savory Course Prix Fixe • 58

Each Additional Savory • 29

ARTISANAL MATURED CHEESES • 25

DESSERT • 18

Crisp • Apple Cassis
green apple-cassis mousse • vanilla-apple gelée • cassis sorbet

Decadent • Chocolate Caramel
mixed media crumble • chocolate mousse • caramel ice cream

Lambent • Mandarin Milk Chocolate
peanut butter crunch • mandarin gelée • milk chocolate crème

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*