CAVIAR
vadouvan curry crackers • buttermilk mousseline

Wild American Sturgeon Caviar *(half/full ounce) • supplement 45/90*

The wild sturgeon eggs are mild and nutty, with a sweet-mineral flavor. It comes from the Scaphirhynchus Platorynchus. A few rivers yield America's only legally caught 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

Winter Salad
parmigiano reggiano • candied almonds • lemon vinaigrette

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

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

Citrus Marinated Striped Bass*
yogurt panna cotta • trout roe • cucumber vinaigrette

Sturgeon & Sauerkraut Tart
american caviar mousseline • applewood smoke

Gewürztraminer Poached Sullivan County Foie Gras
chartreuse • pistachio • dried cranberries

BLACK PÉRIGORD TRUFFLES • *supplement 45*
Tuber Melanosporum

- Immerse yourself with a full kitchen experience -
Reserve the **Chef's 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

Hominy Crusted Skate Wing
hen of the woods • red cabbage marmalade • allium consommé

Caramelized Chestnut Ravioli
chanterelles • aged goat cheese • sunchoke broth

Berkshire Pork Tenderloin
pickled mustard seeds • kumquat • housemade morcilla

Herb Roasted Poussin
ricotta salata • grilled radicchio • pasilla chile

Roasted Crescent Duck Breast
preserved lobster mushrooms • turnip • green peppercorn jus

7X Colorado Wagyu Beef Strip Loin
salsify • butternut squash • hazelnut crumble
(supplement 35)

Two Savory Course Prix Fixe • 58

Each Additional Savory • 29

ARTISANAL MATURED CHEESE SELECTION • 8 *per piece*

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*