

CAVIAR

german butterball espuma • hazelnut oil • lovage

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 Platyrhynchus. 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

Kaluga Sturgeon Caviar *(half/full ounce) • supplement 80/160*

Kaluga Caviar mimics Beluga in size of egg, color and taste. It comes from the Acipenser Huso Dauricus and it is farm raised in Heilongjiang Province

FIRST

Compressed Hamachi*

black truffle • foie gras terrine • celery
(supplement 20)

Citrus Cured Tasmanian Ocean Trout*

summer corn • chorizo • wasabi

Langoustine Tartare*

flying fish roe • cauliflower-macadamia purée

Chilled Honeydew Melon Soup

husk cherries • dried tomatoes • cantaloupe

Foie Gras Terrine & Black Truffle Praline

muscat gelée • seven grain toast

SECOND

Fennel-Cockle Velouté*

blue shrimp • black tobiko • watercress granité

Sturgeon & Sauerkraut Tart

american caviar mousseline • applewood smoke

Crispy Sweetbreads Roasted in Duck Fat

honshimeji • pancetta • pasilla

Seared Sullivan County Foie Gras

spring onions • basil • pickled strawberries

Everglades Frog Legs Cooked in a Mason Jar

chanterelles • zucchini • puffed farro

Australian Black Truffles *(Tuber melanosporum)*

champagne spaetzle • gruyère
(supplement 35)

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

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

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

THIRD

Nova Scotia Halibut

celery root • hen of the woods • riesling-cockle sauce

Roasted Diver Scallops

herb crumble • tomato confit • summer vegetable nage

Baked Dorade Royale

fennel seed-coriander broth • green tomato marmalade

Grilled Maine Lobster

smoked potato • mint • shellfish-coconut emulsion
(supplement 15)

Young Organic Poussin

bread pudding • black trumpet • licorice

Niman Ranch Pork Tenderloin

fennel • roasted broccolini • pickled mustard seeds

Long Island Crescent Duck Breast

confit leg • chamomile oil • spiced consommé

7X Colorado Wagyu Beef Strip Loin

asparagus • cabrales blue • sunflower seeds
(supplement 25)

Squab & Foie Gras Croustillant (for two)

seasonal vegetables • bay leaf jus

ARTISANAL MATURED CHEESE SELECTION • 7 *per piece*

DESSERT

Comfort • Cherry Almond

sautéed cherries • almond mousseline • sablé breton

Aubade • Strawberry Herbs

coconut tapioca • stone fruit marmalade • herb sorbet

Fleur Du Temps • Raspberry White Chocolate

white chocolate mousse • bergamot marmalade • raspberry sorbet

Decadent • Blackberry Chocolate

chocolate mousse • blackberry gelée • lemon verbena meringue

Tropical • Coconut Exotic Fruits

vanilla-coconut panna cotta • fresh pineapple • 10 flavors sorbet

Four Course Prix Fixe • Three Savory • One Dessert • 125

CHEF'S MENU CARTE BLANCHE • 205

requires full participation of the table