

## CAVIAR

vadouvan curry crackers • buttermilk mousseline

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

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

### **Siberian Sturgeon Caviar** *(half/full ounce) • supplement 75/150*

A marvelous, large roe with a great mouth-feel from the Acipenser Baerii. Nutty and rich, with delicate, grassy notes and a clean finish. This low salt caviar is farm raised in Europe. Many years of research have produced an elegant and sustainable caviar.

## TO START

### **Winter Salad**

goat cheese • marcona almonds • grain mustard vinaigrette

### **Cured American Red Snapper\***

green apple • seaweeds • meyer lemon custard

### **Foie Gras Terrine & Pistachio Praline**

medjool date jam • strega • fennel pollen waffle

### **Sturgeon & Sauerkraut Tart**

american caviar mousseline • applewood smoke

### **Smoked Eel Velouté**

seven grain tuile • saffron tapioca • black truffle coulis

### **Seared Sullivan County Foie Gras**

roasted quince • sunchoke • bourbon-vanilla gastrique

### **Hand Cut Tagliatelle**

bouchot mussels • maitake mushrooms • toasted cashews

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## **BLACK PÉRIGORD TRUFFLES** • *Tuber Melanosporum*

*supplement 85.*

Our establishment prides itself in using exclusively the highest quality truffles.

We will never use any kind of substitute, artificial or chemical composition such as truffle oil.

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## MAIN

### **Toasted Spelt Risotto**

confit yolk • chanterelles • pumpkin seed crumble

### **Roasted Black Bass**

olive oil breadcrumbs • garlic confit • shellfish broth

### **Baked Hawaiian Mero**

fennel seed-coriander broth • green tomato marmalade

### **Berkshire Pork Tenderloin**

berawecka brown butter • sage • castle valley mill's polenta

### **Pennsylvania Squab "en Cassoulet"**

kohlrabi choucroute • coco beans • housemade duck sausage

### **Grilled Black Angus Beef Tenderloin**

roasted salsify • potato dumpling • juniper jus

Two Savory Course Prix Fixe • 68

Each Additional Savory • 29

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## ARTISANAL MATURED CHEESES • 26

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## DESSERT • 19

### **Ambrosial • Mango Almond**

sablé breton • lime-vanilla sorbet • mango con chile gelée

### **Decadent • Chocolate Caramel**

mixed media crumble • chocolate mousse • caramel ice cream

### **Lambent • Mandarin Milk Chocolate**

peanut butter crunch • mandarin gelée • milk chocolate crème

*- 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*

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