

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

FIRST

Hamachi, Black Truffle & Foie Gras Mille-Feuille* celery • grapes • truffle vinaigrette

Langoustine Tartare*
flying fish roe • salty fingers • cauliflower-macadamia purée

Cured Hawaiian Striped Marlin*
finger lime • crystal lettuce • argan oil

Foie Gras Terrine & Black Truffle Praline
muscat gelée • seven grain toast

SECOND

Sturgeon & Sauerkraut Tart
american caviar mousseline • applewood smoke

Black Périgord Truffles Cooked in Mason Jar
giant tarbais beans • sunchoke espuma
(supplement 45)

Yukon Potato-Rosemary Soup
grilled blue shrimp • trout roe • trumpet royale mushrooms

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

BLACK PÉRIGORD TRUFFLES • supplement 45
Tuber Melanosporum

**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

Spice Roasted Diver Scallops
heirloom beans • kohlrabi • chorizo emulsion

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

Grilled Maine Lobster
smoked potato • mint • shellfish-coconut emulsion

7X Colorado Wagyu Beef Strip Loin
salsify • butternut squash • hazelnut crumble
(supplement 25)

Berkshire Pork Tenderloin
pickled mustard seeds • kumquat • housemade morcilla

Long Island Crescent Duck Breast
preserved lobster mushrooms • turnip • green peppercorn jus

Australian Lamb Rack in Hay Stack (for two)
smoked breast • rutabaga • bacon braised cabbage
(supplement 15/pp)

ARTISANAL MATURED CHEESE SELECTION • 8 *per piece*

DESSERT

Ambrosial • Mango Almond
sablé breton • lime-vanilla sorbet • mango con chile gelée

Comfort • Caramel Pear
gingersnap tuile • caramel-pear crémeux • pear sorbet

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

Four Course Prix Fixe • Three Savory • One Dessert • 142

CHEF'S MENU CARTE BLANCHE • 215
requires full participation of the table