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

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*
yuzu • crystal lettuce • argan oil

Foie Gras Terrine & Pistachio Praline
medjool date jam • strega • fennel pollen waffle

SECOND

Sturgeon & Sauerkraut Tart
american caviar mousseline • applewood smoke

Smoked Eel Carbonara
squid ink gnocchetti • confit yolk • pumpkin seed

Seared Sullivan County Foie Gras
roasted quince • sunchoke • bourbon-vanilla gastrique

Keepsake Farm Poached Egg
artichoke purée • sautéed squid • fresno chili

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

**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

Roasted Black Bass
olive oil breadcrumbs • garlic confit • shellfish broth

Baked Hawaiian Mero
fennel seed-coriander broth • green tomato marmalade

Spice Roasted Diver Scallops
celery root • hen of the woods • riesling-cockle sauce

Grilled Maine Lobster
toasted cashews • baby carrots • jamón nage

Berkshire Pork Tenderloin
grilled radicchio • ricotta salata • pasilla oil

Long Island Crescent Duck Breast
black trumpet crust • fleischnacka • ginger jus

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

Australian Lamb Rack in Hay Stack (for two)
sweet potato • merguez • marinated chickpeas
(supplement 15/pp)

ARTISANAL MATURED CHEESE SELECTION • 8 *per piece*

DESSERT

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

Crisp • Apple Pineapple
apple-vanilla parfait • pineapple sphere • herb sorbet

Harvest • Fig Pear
sautéed fig • pear sorbet • caramel crémeux

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