



## Dinner Menu

### Appetizers

#### Okeechobee Shrimp

Tête de Cochon, Savory Coconut, Crispy Salsify, Petite Collard Greens  
27

#### Crudo of Red Snapper

Baby Red Beets, Poppy Seed Tuile, Mill Creek Watercress  
26

#### Artichoke Velouté

Hazelnut Chantilly, Chervil  
19

#### Salad of Myerov Mâche

Cauliflower, Tarragon, Meyer Lemon Vinaigrette  
17

#### Maitake Ravioli

Petit Pois, Pickled Root Vegetables, Bacon Foam  
26

#### Terrine of Hudson Valley Foie Gras

Poached Rhubarb, Candied Pistachio, Pink Peppercorn Brioche  
31

#### Pôele of Hudson Valley Foie Gras

Wallace Pecans, Warm Stone Fruits, Jus de Volaille  
33

#### Escargots de Bourgogne

Parsley Gargenelli, Black Garlic, Beechwood York Apple Confit, Parmesan  
27

#### Warm Phillips Farm Parsnip Flan

Marcona Almond Biscotti, English Pea Yogurt, Spring Carrots  
19

#### Parsley Risotto

Warm Beet salad, Glazed Fava, Pine nut and Pepita Granola  
18

#### Petrossian Osetra Caviar Traditional Accompaniments

280



## Fish

### Black Bass en Papillote

Roasted Fennel, Rutabaga, Black Olive Crumble, Saffron Beurre Blanc

34

### Broiled Filet of Spanish Mackerel

Manila Clams, Butter Head Lettuce, Vichyssoise, Uni

35

### Pan Seared Line Caught Skate Wing

Black Trumpet Mushrooms, Asparagus, Sunflower Shoots, Black Sesame, Beurre Rouge

32

### Butter Poached Maine Lobster

Gulf of Maine Mussels, Octopus, Confit Potato, Rouille, Saffron Bouillabaisse

46

## Meat

### Saddle of Venison

Pomme Dauphine, Soubise, Garden State Urban Farms Mustard Greens, Sauce Raifort

39

### 36 Day Dry Aged Beef

Grilled Leeks, Celery Root Puree, Nori, Black Truffle Bordelaise

6 oz. Filet Mignon 42

32 oz. Côte de Boeuf for Two 110

### Quarry Hill Farms Guinea Hen

Braised Red Cabbage, Butter Bean, Pickled Almond, Vadouvan Curry Sauce

36

### Crispy Veal Sweetbreads

Early Spring Bean Fricassé, Ramps, Meyer Lemon Veal Jus

33

## Chef's Tasting Menu

8 Courses - \$150

To ensure an excellent experience for everyone at your table,  
we request that all guests participate in this menu together.



## Desserts and Cheese

### Buckwheat Cake

Chocolate Mousse, Meyer Lemon, Mascarpone Ice Cream

14

### Peanut Butter Mousse

Passion Fruit Coulis, Graham Cracker Ice Cream

14

### Banana Cake

Tangerine Infused Bananas, Cream Cheese Ice Cream

14

### Selection of Seasonal Sorbets

12

### Le Chariot de Fromage

3 Cheeses 18

5 Cheeses 29

All for the table 22 per person