



Lunch Menu

Appetizers

Sunchoke Velouté
Rye Crumble, Red Onion, Capers
16

Terrine of Hudson Valley Foie Gras
Ginger Geleé, Fennel, Orange, Black Olives, Brioche
25

Pôele of Hudson Valley Foie Gras
Wallace Pecans, Warm Stone Fruits, Jus de Volaille
27

Tempura Frog Legs
Okeechobee Shrimp, Black Garlic, Spring Peas, Tomato, Sprouted Lentils
21

Spring Farmer's Lettuces Salad
Cauliflower, Pickled Vegetables, Tarragon, Meyer Lemon Vinaigrette
17

Parsnip Flan
Marcona Almond, English Pea Yogurt, Spring Carrots

Petrossian Osetra Caviar
Traditional Accompaniments
280



Lunch Entreés

Fish

Elixer of Mushroom Ravioli

Beau Soliel Oyster, Alaskan King Crab, Butter Poached Maine Lobster
32

Pan Seared Line Caught Skate Wing

Celery Root, Young Leeks, Black Trumpet Mushrooms, Uni Froth
26

Spanish Mackerel

Caviar, Vichyssoise, Wilted Lettuces, Pickled Pearl Onions Petals
28

Meat

Crispy Veal Sweetbreads

Avocado, Curried Cauliflower, Savory Granola, Bacon
27

36 Day Dry Aged Filet of Beef

Rutabega, Watercress, Salsify, Sauce Bordelaise
35

Quarry Hill Farms Guinea Hen

Braised Red Cabbage, Horseradish, Dill, Natural Jus
29



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

Selection of Cheeses

3 Cheeses 18

5 Cheeses 29