



PRIX FIXE MENU

ONE HUNDRED AND TWO DOLLARS

APPETIZERS

Waldorf Salad | Black Walnut | Finger Lime Aioli

Chesapeake Orchard Point Oysters | Cocktail Sauce Foam | Jalapeño Tabasco Pearls

Diver Scallops | Red Kuri Squash Purée | Pumpkin Seed Oil | Mandarin

Oxtail Consommé | Beef Tartare | Foie Gras Medallion | Sherry Wine

Virginia Quail | Chestnut Stuffed Brussel Sprout | Cassis Poached Forelle Pear

Truffle Arborio Risotto | Onsen Hen Egg | Parmigiano Reggiano di Vacche Rosse

Hudson Valley Foie Terrine | Truffle Marbling | Blackberry | Parsley Purée

ENTREES

Dover Sole | Dutch Shrimp | Amish Heirloom Tomato | Fennel

King Salmon Yew Wood “Bento” | Amish Bees Wax | Brown Butter Emulsion

Lobster “Gratiné” | Parisienne Root Vegetable | Nantua Sauce

Martin’s Angus Prime Beef | Bone Marrow Gnocchi | Bordelaise Sauce

New Frontier Bison Strip Loin | Broccoli Pecorino Flan | Blueberry BBQ Sauce

Hudson Valley Moulard Magret | Ginger Carrot Purée | Plum Wine Sauce

DESSERTS

Hazelnut and Black Currant Petit Gâteau | Dulcey Crèmeux | Milk Emulsion

Chaud-Froid Caramel Ginger Bergamot | Bergamot Soufflé | Speculoos Ice Cream

Meyer Lemon Raspberry Sablé | Red Poppy Frozen Marshmallow | Tayberry Sorbet

Everything Chocolate | Tropilia Chocolate Crunch Bar | Cocoa Nib Ice Cream

Honey Marzipan Croustillant | Mirabelle Caviar | Nougat Ice Cream

Exotic Chocolate Tart | Banana Bread | Chai Tea Infusion | Mango Saffron Sorbet



**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

**For Your Convenience a Suggested 20% Gratuity Will Be Added to All Parties of 6 or More.



*“We never repent of having eaten too little”
-Thomas Jefferson*

TASTING MENU

ONE HUNDRED AND SEVENTEEN DOLLARS

CLASSIC WINE EXPERIENCE

TWO HUNDRED AND TWENTY-SEVEN DOLLARS

PREMIUM WINE EXPERIENCE

TWO HUNDRED AND NINETY-TWO DOLLARS

Amuse Bouche

Alaskan King Crab | Cucumber Seabean Purée | Trout Roe | Meyer lemon
Or

Green Dragon Apple | Lemon Verbena Foam | Gooseberry | Frisée

East Coast Halibut | Tokyo Turnip | Shittake Mushroom | Persillade Sauce
Or

Parsnip Ravioli | Charred Leek Soubise | Fried Parsnip | Comté Cheese

California Squab | Thigh Roulade | Caramelized Pearl Onion | Rainbow Chard
Or

Trumpet Mushroom | Herbed Polenta | Fried Sage | Parmesan Broth

Cervina Venison | Black Truffle | Black Salsify | Grand-Veneur Sauce
Or

Crispy Sunchoke | Rosemary White Bean Purée | Cabbage | Truffled Goat Cheese

Pre-Dessert

Almond and Orange Rocher | Tropilia Chocolate Mousse | Spiced Wine Sorbet

EXECUTIVE CHEF, RALF SCHLEGEL



**Any change to the Tasting Menu will be subject to a supplement.