



## PRIX FIXE MENU

ONE HUNDRED AND TWO DOLLARS

### APPETIZERS

*Waldorf Salad | Black Walnut | Finger Lime Walnut Oil Aioli*

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

*Diver Scallops | Saffron and Citrus Fruit Salad | Pernod | Sauce Maitaise*

*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 | Coffee Marbling | Blackberry | Parsley Purée*

### ENTREES

*Striped Chesapeake Bass | Squid Ink Taro Root | Sea Urchin | Roasted Fish Bone Broth*

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

*Lobster “Gratiné” | Parisienne Root Vegetable | Nantua Sauce*

*Martin’s Angus Prime Beef | Baby Root | Morel Mushroom | 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 Crémeux | 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

THREE HUNDRED AND TWELVE DOLLARS

### *Amuse Bouche*

*Scottish Cured Sea Trout | Mandarin | Hazelnut Aioli*

*Or*

*Black Salsify “Pot au Feu” | Amish Ricotta | Perigord Black Truffle*

*Confit Skrei Norwegian Winter Cod | Pine Nuts | Pil Pil Sauce*

*Or*

*Carnival Cauliflower | King Trumpet | Broccolini | Passion Fruit*

*Braised Veal Cheek | Shiitake Mushroom | Maple Balsamic Veal Reduction*

*Or*

*Eggplant Semolina Gnocchi | Pomegranate | Turkish Yogurt | Black Garlic*

*Salt Meadow Lamb Saddle | Wild Herbs | Rutabaga | Fermented Garlic Jus*

*Or*

*Grilled Portobello Alla Caprese | Buffalo Mozzarella | Basil*

### *Pre-Dessert*

*Winter Medley | Satsuma | Fennel Espuma | Hawaiian Macademia*

EXECUTIVE CHEF, RALF SCHLEGEL

