

SUSHI BAR

SASHIMI OMAKASE	75
eighteen pieces	
WILD BLUEFIN TUNA SASHIMI FLIGHT	95
fifteen pieces	
SUSHI OMAKASE	145
fourteen pieces	

PRIX FIXE MENU125

GOLDEN OSSETRA CAVIAR, PHEASANT EGG BROUILLE	PER 1 OZ 125
available as an additional course	155
DAILY SELECTION OF OYSTERS, GIN MIGNONETTE	
TRIO OF JAPANESE YELLOWTAIL	
avocado mousse, chive yuzu dressing	
SASHIMI OMAKASE	supplement 35
WILD BLUEFIN TUNA SASHIMI FLIGHT	supplement 45
CHILLED CREAMLESS PUREE OF SPRING PEA SOUP	
Maine lobster, mint and wakame	
POACHED FRENCH WHITE ASPARAGUS	supplement 12
egg mimosa, golden Ossetra caviar	
SEARED HUDSON VALLEY FOIE GRAS	supplement 38
endive, mandarin and citrus compote	
CREAMY PARMESAN GRITS & SUNNY SIDE UP PHEASANT EGG	
truffles, cured veal bacon	
SEA URCHIN AND ANGEL HAIR CARBONARA	
ROYAL OF FOIE GRAS “CHAWANMUSHI”	

AGED CARNAROLI RISOTTO ACQUERELLO	
white asparagus, wild ramps, Oregon morel mushrooms	
STEAMED HALIBUT	
braised leeks, hon shimeji mushrooms, champagne emulsion & caviar	
POACHED MAINE LOBSTER	
forbidden black rice, napa cabbage, Thai red curry	
LEMON ROAST COUNTRY CHICKEN	
schmaltz yukon gold potatoes, baby spinach, confit lemon & olive jus	
HOUSE CURED & LIGHTLY SMOKED DUCK BREAST	
endive marmalade, mandarin, citrus compote and natural jus	
WAGYU SHORT RIBS & NY STRIP STEAK DUO	supplement 18
truffle potatoes mousseline, confit carrots, Bordelaise sauce	

THE CHEESE COURSE	supplement 15
A selection of curated cave aged american cheeses, Perigord Truffle Ice cream and accompaniments	
Rouge River Blue - OR, Flory’s Truckle Cheddar - MO,	
Alpha Tolman Jasper Hill - VT, Blakesville Creamery Shabby Shoe - WI	
	As an additional course 38

RHUBARB AND RASPBERRY PARFAIT	
white chocolate ganache, muscovado sugar, almond crumble, milk tuile	
COSTA RICAN GOLD POACHED PINEAPPLE	
Kaffir, Tahitian vanilla bean, coconut lime sorbet	
FLOURLESS BITTERSWEET CHOCOLATE SOUFFLE FOR TWO	
vanilla bean ice cream	
DAILY SELECTION OF ICE CREAMS OR SORBETS	

**FIVE COURSE TASTING**

175

CHILLED CREAMLESS PUREE OF SPRING PEA SOUP

Maine lobster, mint and wakame

TRIO OF JAPANESE YELLOWTAIL

avocado mousse, chive yuzu dressing

ROYAL OF HUDSON VALLEY FOIE GRAS “CHAWANMUSHI”

POACHED FRENCH WHITE ASPARAGUS

egg mimosa, golden Ossetra caviar

CREAMY PARMESAN GRITS & SUNNY SIDE UP PHEASANT EGG EGG

truffles, cured veal bacon

STEAMED HALIBUT

braised leeks, hon shimeji mushrooms, champagne emulsion & caviar

LEMON ROAST COUNTRY CHICKEN

schmaltz yukon gold potatoes, baby spinach, confit lemon & olive jus

HOUSE CURED & LIGHTLY SMOKED DUCK BREAST

endive marmalade, mandarin, citrus compote and natural jus

COSTA RICAN GOLD POACHED PINEAPPLE

Kaffir, Tahitian vanilla bean, coconut lime sorbet

RHUBARB AND RASPBERRY PARFAIT

white chocolate ganache, muscovado sugar, almond crumble, milk tuile

**WINE PAIRING, RESERVE**

95/155

**CHEF’ S SEVEN COURSE TASTING**

245

TRIO OF JAPANESE YELLOWTAIL

avocado mousse, chive yuzu dressing

SEA URCHIN AND ANGEL HAIR CARBONARA

STEAMED HALIBUT

braised leeks, hon shimeji mushrooms, champagne emulsion & caviar

POACHED MAINE LOBSTER

forbidden black rice, napa cabbage, Thai red curry

HOUSE CURED DRY AGED DUCK & SEARED FOIE GRAS

mandarin, lightly smoked breast, pithivier

COMPOSED AFFINE CHEESES, ICE CREAM & TUILLE

FLOURLESS BITTERSWEET CHOCOLATE SOUFFLE FOR TWO

vanilla bean ice cream

**WINE PAIRING/ RESERVE**

155/225