



F O U R C O U R S E P R I X F I X E

\$78

F I R S T C O U R S E

FLUKE SASHIMI

Tamarind Sauce, Cucumber, Thai Chilis, Cilantro, Crispy Rice Noodles

FOIE GRAS TORCHON

Cranberry Marmalade Moscato Geleé, Brioche

BEET CARPACCIO

Sous Vide Beets with Mélange of Kales, Melfor Vinaigrette

TUNA TARTARE

Red Chili Sauce, Kimchi, Micro Greens

BEEF CARPACCIO

Local Wagyu, Hazelnut Aioli, Egg Yolk, Mizuna

COMPOSED LOCAL KALE

Red Wine Poached Pear, Walnut Crunch, Blue Cheese, Apple Cider Sage Vinaigrette

OYSTER CRUDO

Apple Snow-Shaved Walnut; Black Pepper Mignonette

BLACK TRUFFLE EGG

French Style Creamy Eggs, Black Truffle

S E C O N D C O U R S E

LOBSTER BISQUE

Cold Water Lobster Tail, Chervil, Black Truffle Shavings

SCALLOPS

Cauliflower Variations, Caper-Raisin Purée, Preserved Lemon, Celery

BLUE CRAB CAKE

Miso Cucumber Brunoise, Dijon Crème

LOBSTER TAIL

Danish Viking Smoked Salt, Pea Tendrils, Carrot

OCTOPUS

Salsify, Royal Trumpet Mushroom, Japanese Sweet Potato, Uni Cream

PHEASANT ROULADE

Squash, Kale, Wild Mushrooms, White Mulberries, Beet Demi

BUTTERNUT SQUASH RAVIOLI

Green Apple, Brown Butter, Sage, Graham Cracker Gremolota, Pamigiano Fondue

RICOTTA CAVATELLI

Chorizo, Pecorino Romano Cheese, Calamari Bolognese

T H I R D C O U R S E

ELK TENDERLOIN

Romanesco, Sunchoke, Apple Bourbon Gel, Root Vegetable Confit, Bordelaise

SHORT RIB

Roasted Turnips, Pistachio Crumb, Red Wine Demi

VEGETABLE ENSEMBLE

Japanese Sweet Potato, Carrot Romanesco, Root Vegetables

ALMOND CRUSTED RAINBOW TROUT

Purple Cabbage, Sweet Potato, Local Cider Beurre Blanc

FALL SQUASH

Tahini, Chai Foam, Chinese Broccoli, Pumpkin Seed, Maple Sour Cream

DOVER SOLE

Fondant Potato, Wilted Spinach, Grenobloise Sauce

ELEVEN OAKS FARM WAGYU STRIP

Comté Potato Pavé, Roasted Carrot, Cippolini, Truffle Jus

JAMISON FARM LAMB

Toasted Farro, Brussel Sprouts, Lamb Essence

KOBE STRIP

Potato Leek Purée, Romanesco, Truffle Jus

SUPPLEMENT MKT

S U P P L E M E N T A L S I D E D I S H E S

BLACK TRUFFLE RISOTTO

SUPPLEMENT \$17

BRUSSEL SPROUTS

SUPPLEMENT \$9

GNOCCHI FRITTO

SUPPLEMENT \$14

F O U R T H C O U R S E

SELECTION FROM CHEESE TROLLEY OR DESSERT MENU

EXECUTIVE CHEF
Daniel LeBoon

EXECUTIVE PASTRY CHEF
Renaud Besnard

CHEF DE CUISINE
Ian Newman & Alex D'Innocenzo

SOMMELIER
Thierry Lesparre

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.