



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

BIGEYE TUNA
*Spring Radish, Avocado Mousse,
Citrus Juices*

WAGYU BEEF CARPACCIO
*Pumpernickel, Cornichon,
Smoked Egg Aioli*

A TASTE OF SPRING
*Seasonal Fruits & Vegetables,
Champagne Emulsion*

CODDLED HEN EGG
*Green Asparagus, Quinoa,
Woodlands Cured Ham*

HUDSON VALLEY FOIE GRAS
Pistachio, Spiced Brioche, Rhubarb

FARMHOUSE BURRATA
*Sourdough, Strawberry,
Honeycomb*

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

WARM LOBSTER TARTINE
*Baby Fennel, Meyer Lemon,
Pressed Lobster Au Jus*

VEAL SWEETBREADS
*Spring Pea, Apricot,
White Verjus*

SLOW ROASTED OCTOPUS
*Finger Chili, Marble Potato,
Fava Beans*

HOUSEMADE AGNOLOTTI PASTA
*Preserved Shallot, Wild Mushroom,
Parmesan Espuma*

GUINEA HEN
*Green Asparagus, Morel Mushroom,
Green Onion Cream*

DAY BOAT SEA SCALLOPS
*Satsuma Mandarin, Mint,
Baby Artichoke*

T H I R D C O U R S E

JOHN DORY
*Herb Crumb, Spigarello,
Matsutake Mushroom, Pine Tea*

JAMISON FARM LAMB
*Sorrel, Wild Ramps,
Rhubarb*

GOLDEN TILEFISH
*Black Garlic, Lentils,
Spring Onion*

OSTRICH
Baby Squash, Creamy Barley, Herb Butter

SLOW ROASTED EGGPLANT
*Toasted Oats & Seeds, Herbal Moss,
Spring Vegetable Cassoulet*

ELEVEN OAKS FARM WAGYU RIBEYE
Chicory, Heirloom Grits, Yuzu Kosho

SUCKLING PIG
*Huckleberry, White Bean,
Brassica*

FRUITS DE MER
*Assortment of Seafood, Couscous,
Bouillabaisse*

S U P P L E M E N T A L S

A-FIVE MIYAZAKI (KOBE) WAGYU
SUPPLEMENT \$80 / 4OZ

GOLDEN OSETRA CAVIAR
SUPPLEMENT \$90 / 14 GRAMS

NORWEGIAN KING CRAB
SUPPLEMENT \$55 / 4OZ

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

SELECTION OF ARTISANAL CHEESE TASTING OR
DESSERT MENU

EXECUTIVE PASTRY CHEF
Renaud Besnard

EXECUTIVE CHEF
Isaac Olivo

SOMMELIER
Thierry Lesparre

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