



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  
*Bomb Radish, Avocado Mousse,  
Citrus Juices*

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

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

HEIRLOOM TOMATO TART  
*Summer Beans, Peach,  
Petite Herbs*

HUDSON VALLEY FOIE GRAS  
*Brioche, Variation of Strawberry*

FARMHOUSE BURRATA  
*Watercress, Pinenuts,  
Watermelon*

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

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

FARMHOUSE EGG  
*Porkbelly, Swiss Chard,  
Chanterelle Mushroom*

OCTOPUS ESCABECHE  
*Hominy, Crème Fraîche,  
Pickled Pepper*

HOUSEMADE AGNOLOTTI PASTA  
*Baby Arugula, Fig,  
Sheep's Milk Curd*

SLOW ROASTED SQUAB  
*Mizuna Greens, Cherry,  
Summer Squash*

DAY BOAT SEA SCALLOPS  
*Sea Beans, Corn, Blueberry*

T H I R D C O U R S E

JAMISON FARM LAMB  
*Plum, Mustard Seeds,  
Brassica*

MONKFISH  
*Cucumber, Melon, Crispy Polenta*

CHICKPEA PANISSE  
*Black Garlic, Assortment of  
Seasonal Vegetables, White Verjus*

SUCKLING PIG

*Clams, Cabbage, Sea Foam*

ELEVEN OAKS FARM  
WOOD FIRED WAGYU RIBEYE  
*Pommes Dauphine, Preserved Garlic,  
Green Onion*

RABBIT  
*Pistachio Nougat, Stone Fruit,  
Herb Salad*

FROM THE SEA  
*Assortment of Seafood, Cassava Root,  
Saffron Aioli*

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

A-FIVE MIYAZAKI (KOBE) WAGYU  
SUPPLEMENT \$75 / 4OZ

GOLDEN OSETRA CAVIAR  
SUPPLEMENT \$90 / 14 GRAMS

CAROLINA WHITE SHRIMP  
SUPPLEMENT \$35 / 4OZ

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

SELECTION OF ARTISANAL CHEESE TASTING OR DESSERT

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.