

AMORETTE

À LA CARTE

STARTERS

WALDORF SALAD \$14

*Bibb Hearts, Halloumi,
Champagne Emulsion*

SEASONAL SOUP \$14

Chef's Seasonal Selection

HAMACHI CRUDO \$16

*Turnip, Leche de Tigre,
Trout Roe*

WAGYU BEEF CARPACCIO \$18

*Smoked Egg Aioli,
Pumpernickel, Cornichon*

HUSON VALLEY

FOIE GRAS TERRINE \$19

*Sweet Potato,
American Caviar, Citrus*

MAIN ENTREES

MUSHROOM TAGLIATELLE \$26

Parmesan, Fine Herbs, Truffle

IMPOSSIBLE

PLANT STEAK \$28

*Pommes Dauphine,
Cabbage, Remoulade*

PARTRIDGE \$33

*Chanterelle, Cranberry,
Green Onion*

DAYBOAT TURBOT \$34

*Zucchini, Lemon,
Brown Butter*

ELEVEN OAKS FARM

WAGYU RIBEYE \$46

*Preserved Garlic, Hibiscus,
Trumpet Royale Mushroom*

POACHED MAINE LOBSTER \$49

*Heirloom Grits, Persimmons,
Brussels Sprouts*



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