

# AMORETTE

## SEVEN COURSE TASTING

\$137

### AMORETTE

AMUSE BOUCHE

KING ORA SALMON

*Almond, Pickled Hon Shimeji, Grape*

SLOW ROASTED OCTOPUS

*Harissa, Citrus, Farmhouse Yogurt*

HOUSEMADE AGNOLOTTI

*Preserved Shallot, Wild Mushroom, Parmesan*

DAYBOAT TURBOT

*Zucchini, Lemon, Brown Butter*

HUDSON VALLEY DUCK

*Endive, Apple, Lavender*

A-5 MIYAZAKI WAGYU

*Shishito, Sunchoke, Maitake*

SWEET AMUSE BOUCHE

WARM CHOCOLATE TART

*Gingerbread Ice Cream*

MIGNARDISES

### VEGETARIAN

AMUSE BOUCHE

ROOT VEGETABLES

*Citrus, Porcini Soil, Sorrel*

BRUSSELS SPROUTS

*Grape, Pine Nut, Green Goddess*

WARM TOFU

*Black Bean, Cucumber, Baby Kale*

WILD MUSHROOM  
TAGLIATELLE

*Fine Herbs, Black Truffle, Parmesan*

ONIONS & POTATOES

*Sourdough, Raclette, Watercress*

CASSAVA ROOT

*Lentils, Yam, Heirloom Carrots*

SWEET AMUSE BOUCHE

WARM CHOCOLATE TART

*Gingerbread Ice Cream*

MIGNARDISES

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.