

# AMORETTE

## FOUR COURSE PRIX FIXE

\$78

---

### FIRST COURSE

---

HAMACHI CRUDO  
*Turnip, Leche de Tigre, Trout Roe*

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

A TASTE OF WINTER  
*Seasonal Fruits & Vegetables,  
Hazelnut Emulsion*

WALDORF SALAD  
*Bibb Hearts, Halloumi,  
Champagne Emulsion*

HUDSON VALLEY  
FOIE GRAS TERRINE  
*Peanut, Cocoa Nib, Cranberry*

EAST COAST OYSTER  
*Cucumber, Rose, Sorrel*

---

### SECOND COURSE

---

RIGATONI BOLOGNESE  
*Parmesan, Fine Herbs, Olive Oil*

EGGS EN COCOTTE  
*Lardon, Black Truffle, Sourdough*

NANTUCKET BAY SCALLOPS  
*Sweet Potato, American Caviar,  
Citrus*

SEA URCHIN  
*Pressed Bread, Satsuma Mandarin,  
Daikon Radish*

PARTRIDGE  
*Chanterelle, Cranberry,  
Green Onion*

SHABU SHABU  
*Petite Greens, Mushroom Consommé,  
Yuzu Aioli*

---

### THIRD COURSE

---

RACK OF ANTELOPE  
*Onion Soubise, Baby Beets,  
Natural Au jus*

POACHED MAINE LOBSTER  
*Heirloom Grits, Persimmons,  
Brussels Sprouts*

DORADE  
*Winter Squash,  
Matsutaki Mushroom,  
Brown Butter*

ELEVEN OAKS FARM  
WAGYU RIBEYE  
*Preserved Garlic, Hibiscus,  
Trumpet Royale Mushroom*

SLOW COOKED BEEF CHEEK  
*Celery Root, Heirloom Carrot,  
Bordeaux Demi*

WILD BOAR  
*Root Vegetables, Dirty Rice,  
Preserved Cherry*

### SUPPLEMENTALS

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

SEASONAL SOUP  
SUPPLEMENT \$14

GOLDEN OSETRA CAVIAR  
SUPPLEMENT \$90 / 14 GRAMS

---

### FOURTH COURSE

---

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.