

CONVERSATION STARTERS

CHILLED

Beet Carpaccio/14

Arugula - Tuscan Kale - Champagne Vinaigrette - Pistachio - Gorgonzola Foam

Baby Greens/12

Marinated Artichoke - Hazelnuts-Garbanzo Beans - Machengo - Oregano Vinaigrette

Zucchini Noodle/12

Heirloom Tomato - Moroccan Olive - Avocado Mousse - Roasted Tomato Vinaigrette

Burrata & Tomatoes/12

Roasted on the Vine - Basil Pesto - Balsamic Pearls - Baguette

WARM

Duck Egg & Caviar/20

Gone Straw Farms Organic Three Minute Egg - Toast - Black Caviar - Crème Fraiche

Cauliflower Risotto/12

Walnut Basil Pesto - Mascarpone - Romano

Hudson Valley Foie Gras/29

Apple - Bourbon - Black Walnut - Black Truffle

Diver Scallop Escabeche/16

Pancetta - Goat Cheese Crouton - Black Truffle

Duck Liver Mousse/18

Cippolini Onion - Chanterelle Mushrooms - Brioche

MAIN TOPICS

LAND

Brant Farms Beef Tenderloin - 5-oz/42 or 10-oz/52

Buttermilk Potatoes - Port Demi - Drunken Mushrooms - Onion Marmalade

Duroc Pork Tenderloin/36

Garlic Potato Mousseline - Crisp Spinach - Black Pepper Veloute - Carrot Spheres - Sweet Pea Hay

SEA

Seafood Roast/48

Crab - Lobster - Clams - Shrimp - Scallop - Thai Coconut Broth - Kaffir Lime Leaves -
Crispy Basil - Rice Noodles

Diver Scallops/36

Vanilla Cous Cous - Avocado Mousse - Crispy Leeks - Grapefruit Shallot Reduction - Asparagus

Sake Soy Braised Butterfish/38

Seasoned Brown Rice - Sugar Peas - Black Sesame - House Made Kimchee

SKY

Herbs De Provence Roasted Organic Hen/36

Purple Potato - Red Wine Demi - Smoked Pork Belly Lardon - Sweet Pea Hay -
Heirloom Carrot Spheres - Confit Cippolini Onion

Duck Egg Pappardelle Pasta- Duck Bolognese/34

Parmesan - Confit Garlic - Preserved Orange

Chefs- Joane Garcia-Colson & Michelle Heinrich

Sous Chef- Tony Knowles

Shared Plate Charge - \$6

NO Substitutions Please

Our friends at the Health Department want you to know that eating raw or undercooked foods is a risk for food borne illnesses.