



— *DAILY CAVIAR SELECTION* —

Amur Imperial 115

Crème Fraîche, Pomme Röstli & Pickled Pearl Onion

————— *First Impressions* —————

Winter Harvest Salad 19

Blood Orange, Castelvetrano Olives,
Candied Pecans & White BalsamicHer

*Wagyu Tartare** 24

Black Garlic Aioli, Quail Egg & Gaufrette Potato

Burrata & Medjool Dates 21

Medjool Date Purée, Spiced Pumpkin Seeds & Vin Cotto

*Cured Ocean Trout Crudo** 24

Pickled Beets, Crème Fraîche, Dill & Yuzu Tobiko

————— *SERVED WARM* —————

*New Bedford Scallops** 32

Delicata Squash, Lollipop Kale &
Preserved Lemon Gremolata

Hudson Valley Foie Gras 34

Cherry Mostarda, Brioche & Duck Jus

Celeriac Soup 16

Parsnip, Pomegranate & Cranberry Gastrique

*Lobster Fettucini Nero** 32

Butter Poached Lobster & Brandy-Cream Sauce

————— *Entrées* —————

Forager's Risotto 32

Black Trumpet, Maitake & Oyster Mushrooms

*Pekin Duck Breast** 54

Herbed Farro, Broccolini & Carrot-Gochujang Sauce

*Dover Sole Grenobloise** 50

Carnival Cauliflower, Brown Butter & Capers

*Herb-Crusted Australian Rack of Lamb** 62

Tarbais Bean Cassoulet, Escarole & Banyuls Vinaigrette

*Scottish Ocean Trout** 42

Beluga Lentils, Bacon Lardon & Herb Vinaigrette

*Linz Heritage Filet Mignon** 65

Potato Pavé, Swiss Chard & Bordelaise

*Alaskan Halibut Veronique** 49

Pomme Röstli, Grapes & Baby Fennel

*New Zealand Venison** 49

Balsamic-Port Reduction, King Trumpet & Potato Pavé

Charles Kreiser
Executive Chef

Erin Claire
General Manager

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.