



— DAILY CAVIAR SELECTION —

Amur Imperial 115.

Crème Fraîche, Pomme Rösti & Pickled Pearl Onion

— *First Impressions* —

Spring Market Salad 18.

Baby Heirloom Turnips, Radish & White Balsamic

*Wagyu Tartare** 24.

Black Garlic Aioli, Quail Egg & Gaufrette Potato

Burrata & Beets 21.

Pistachios, Crostini, Watercress Pesto & Vin Cotto

*Cured Ocean Trout Crudo** 24.

Pickled Beets, Crème Fraîche, Dill & Yuzu Tobiko

— SERVED WARM —

*New Bedford Scallops** 32.

Ramps, Shiitake Mushrooms & Vanilla Bean Emulsion

Veal Sweetbreads 26.

Sunchoke, Celery & Natural Jus

Carnival Cauliflower 15.

Candied Pumpkin Seeds & Butternut Squash

Lamb Genovese 26.

Garganelli, Lamb Shoulder, Ricotta Salata & Pine Nuts

Hudson Valley Foie Gras 34.

Cherry Mostarda, Brioche & Duck Jus

— *Entrées* —

*Dover Sole Grenobloise** 50.

Carnival Cauliflower, Brown Butter & Capers

*Heritage Spring Poussin** 42.

Pearl Onion, Fava Beans & Pomme Purée

*Wild Black Sea Bass** 44.

Bangs Island Mussels, Farro & Saffron Emulsion

*Crescent Duck Breast** 53.

Foie Gras Dirty Rice, Tuscan Kale & Soubise

*Scottish Sea Trout** 44.

Olive Oil-Chive Potatoes, Charred Scallion
Vinaigrette & Yuzu Beurre Blanc

*Prime NY Strip Au Poivre** 59.

Parsnip Purée, Potato Pavé, Swiss Chard & Mushrooms

*Brioche-Crusted Alaskan Halibut** 52.

Artichoke à la Barigoule & Morel Mushrooms

*Herb-Crusted Australian Rack of Lamb** 62.

Tarbaix Bean Cassoulet, Escarole & Banyuls Vinaigrette

Cremini Mushroom & Lentil Pithivier 34.

Puff Pastry, Spinach & Pomegranate Molasses

*Linz Heritage Filet Mignon** 62.

Asparagus, Pomme Rösti & Béarnaise

Charles Kreiser
Executive Chef