



▲ *Alba White Truffle* | *Two Grams* 45

— *DAILY CAVIAR SELECTION* —

*Amur Imperial* 115

Crème Fraîche, Pomme Rösti & Pickled Pearl Onion

————— *First Impressions* —————

*Autumn Harvest Salad* 19

Blood Orange, Castelvetro Olives,  
Candied Pecans & White Balsamic

*Wagyu Tartare\** 24 ▲

Black Garlic Aioli, Quail Egg & Gaufrette Potato

*Cured Ocean Trout Crudo\** 24

Pickled Beets, Crème Fraîche, Dill & Yuzu Tobiko

*Burrata & Medjool Dates* 21 ▲

Medjool Date Purée, Spiced Pumpkin Seeds & Vin Cotto

————— *SERVED WARM* —————

*Torchio al Tartufo Bianco* 55 ▲

Beurre Blanc & Alba White Truffle

*Veal Sweetbreads* 26

Sunchoke, Celery & Natural Jus

*Celeriac Soup* 16 ▲

Parsnip, Pomegranate & Cranberry Gastrique

*Hudson Valley Foie Gras* 34 ▲

Cherry Mostarda, Brioche & Duck Jus

*New Bedford Scallops\** 32

Delicata Squash, Lollipop Kale &  
Preserved Lemon Gremolata

*Lobster Fettucine Nero\** 32 ▲

Butter Poached Lobster & Brandy-Cream Sauce

————— *Entrées* —————

*Saffron-Lemon Risotto* 48

Tiger Prawns, Chorizo, Fine Herbs & Bottarga

*Pekin Duck Breast\** 54

Confit Ravioli, 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

*Prime NY Strip\** 67 ▲

Pomme Pureé, Swiss Chard & Rossini Sauce

*Alaskan Halibut Veronique\** 49 ▲

Pomme Rösti, Grapes & Baby Fennel

*Braised Short Rib* 45 ▲

Black Trumpet Mushroom, Radicchio & Parmesan Polenta

*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.