



▲ *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

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* —————

Torchio al Tartufo Bianco 55 ▲

Beurre Blanc & Alba White Truffle

Hudson Valley Foie Gras 34 ▲

Cherry Mostarda, Brioche & Duck Jus

Celeriac Soup 16 ▲

Parsnip, Pomegranate & Cranberry Gastrique

*Lobster Fettucine Nero** 32 ▲

Butter Poached Lobster & Brandy-Cream Sauce

*New Bedford Scallops** 32

Delicata Squash, Lollipop Kale &
Preserved Lemon Gremolata

————— *Entrées* —————

Forager's Risotto 40

Black Truffle, Black Trumpet, Maitake & Oyster Mushrooms

*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.