

5 COURSE TASTING MENU

Prix Fixe 112 ./ With Wine Pairings Additional 85 .

AMUSE VARIE

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PETIT POIS "BAVAROIS"

Green Almonds, Ramps, Marcona Almond Sorbet

CHILLED ASPARAGUS POLONAISE

Egg Dressing, Capers, Trout Roe

RABBIT AND FOIE GRAS RILLETTE

Pickled Vegetables, Purple Mustard, Pistachio Crostini

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ONION SOUP "2013"

Gouda, Sourdough "Sponge," Onion Bouillon

FAVA BEAN AGNOLOTTI

Mangalitsa Ham, Nettle Pesto, Pecorino Froth

RISOTTO PRIMAVERA

Vegetable Fritto Misto, Herb Butter

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SAUTEED RED SNAPPER

Cauliflower Arancini, Cucumbers, Curry Emulsion

WILD KING SALMON

Cranberry Beans, Razor Clams, Chorizo, Salsa Verde

PAINTED HILLS FARM RIB-EYE

Creamed Spinach Croquette, Béarnaise Cloud

THOMAS FARM SQUAB "TAJINE"

Moroccan Spiced Carrots, Date "Tabouli," Harissa

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FROMAGE AFFINES

Selections from our Cheese Cart

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PASSION FRUIT CANNOLI

Pineapple, Coconut Pearls, Exotic Fruit Soup

CHOCOLATE "TOSTADO"

Chocolate Baguette, Guanaja Mousse,
Marqués de Valdeuza Olive Oil

PECAN PIE REVISITED

Pecan Panna Cotta, Aerated Pie Crust,
Maple Bourbon Ice Cream

SELECTION OF SORBETS
AND ICE CREAMS

8 COURSE TASTING MENU ROYALE

Prix Fixe 155 ./ With Wine Pairings Additional 95 .

AMUSE VARIE

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SMOKED STURGEON PANNA COTTA

Beet "Carpaccio," Wild American Caviar, Rye Crisps

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CRAB AND AVOCADO ROULADE

Pickled Daikon, Citrus-Espelette Emulsion

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SEARED FOIE GRAS

Haricots Verts Almondine, Apricot Brown Butter

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FOIE GRAS "SHABU SHABU"

Sweet and Sour Duck Bouillon

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FAVA BEAN AGNOLOTTI

Mangalitsa Ham, Nettle Pesto, Pecorino Froth

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RISOTTO PRIMAVERA

Vegetable Fritto Misto, Herb Butter

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DIVER SEA SCALLOPS

Asparagus Variations, Morels, Vin Jaune Sabayon

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BUTTER POACHED HALIBUT

Peas "A la française," Mint, Rhubarb Vinaigrette

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PAINTED HILLS FARM RIB-EYE

Creamed Spinach Croquette, Béarnaise Cloud

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THOMAS FARM SQUAB "TAJINE"

Moroccan Spiced Carrots, Date "Tabouli," Harissa

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SPRING BROOK FARM RACLETTE

"Fondue," Puffed, Madeira Powder

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RHUBARB CONTRASTS

Rhubarb Double Cream, Rhubarb Sorbet, Lychee Gelée

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PECAN PIE REVISITED

Pecan Panna Cotta, Aerated Pie Crust,
Maple Bourbon Ice Cream

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CHOCOLATE "TOSTADO"

Chocolate Baguette, Guanaja Mousse,
Marqués de Valdeuza Olive Oil

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DARK CHOCOLATE BROWNIE

Minted Pea Ice Cream, Bacon Meringue,
Sweet Pea Crumble