



## PRIX FIXE MENU

ONE HUNDRED AND TWO DOLLARS

### APPETIZERS

*Heirloom Tomatoes | Stracciatella di Bufala | Smoked Almonds | Avocado Sorbet*

*Orchard Point Oysters | Amish Green Tomato Mignonette*

*Diver Scallops | Green Tomato Relish | Roe Miso Aioli | Kropek*

*Gazpacho Consommé | Cured and Compressed Watermelon | Pepquinos*

*Virginia Quail and Burgundy Snail | Pancake Puff | Chestnut | Bleu D'Auvergne | Rosehip Sauce*

*Truffle Carnaroli Risotto | Amish Onsen Egg | Parmigiano Reggiano Vacche Rosse  
-Supplement White Truffle \$52-*

*Hudson Valley Foie Gras Terrine | Raisin Grape Compote | Truffle Cream | Butter Brioche*

### ENTREES

*Mediterranean Wild Turbot | Ossetra Caviar | Banana | Green Sorrel*

*King Salmon Yew Wood "Bento" | Amish Bees Wax | Brown Butter Emulsion*

*Lobster "Gratine" | Parisienne Root Vegetable | Nantua Sauce*

*Marcho Farm Veal Chop | Globe Artichoke | Hazelnut | Red Wine Pearl Onion Reduction*

*Martin's Angus Prime Beef | Fairytale Pumpkin | Foie Gras | Chestnut | Zweigelt Vinegar Jus*

*New Frontier Bison Duo | Heirloom Eggplant | Shishito Pepper | Aji Amarillo*

*Quebec Salt Meadow Lamb | Kalamata Olive | Summer Squash | Rosemary Infused Lamb Jus*

### DESSERTS

*Hazelnut and Black Currant Petit Gâteau | Dulcey Crèmeux | Black Currant Sorbet*

*Meyer Lemon Tayberry Sablé | Red Poppy Frozen Marshmallow | Tayberry Sorbet*

*Sea Salt Caramel Coffee Tart | Blood Orange | Pomegranate | Bourbon Ice Cream*

*Honey Marzipan Croustillant | Pear Caviar | Pine Nuts | Caramelized Honey Ice Cream*

*Exotic Chocolate Bar | Banana Bread | Tonka Crèmeux | Coconut Milk Sorbet*

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

\*\*For Your Convenience a Suggested 20% Gratuity Will Be Added to All Parties of 6 or More.



“We never repent of having eaten too little”  
-Thomas Jefferson

## TASTING MENU

ONE HUNDRED AND SEVENTEEN DOLLARS

## THE WINE EXPERIENCE

TWO HUNDRED AND SIXTY SEVEN DOLLARS

### *Amuse Bouche*

*Japanese Kanpachi and Kumato Caprese | Passe-Pierre Vinaigrette*

*Or*

*Summer Melon and Cottage Cheese | Peruvian Peppers | Jalapeño and Lime Dressing*

*Icelandic Cod | Roasted Potato | Spruce Needle Beurre Blanc*

*Or*

*Amish Baked Potato | Tarragon Spinach | Onsen Egg Yolk | Crème Fraîche*

*Colorado Lamb | Baked Amish Carrot | Dandelion Gelée | Fried Shallots*

*Or*

*Kohlrabi and Radish | Summer Truffles | Local Farm Goat Cheese | Black Radish Broth*

*Mouillard Duck Magret | Pistachio | Sweet Potato Foam | Turnips | Quinoa*

*Or*

*Local Yellow Corn Soufflé | Corn Chips | Summer Vegetables*

### *Pre-Dessert*

*Petit Gâteau de Carotte | Rioja Poached Apple | Toffee Crèmeux | Apple Sauce Sorbet*

EXECUTIVE CHEF, RALF SCHLEGEL

