



## 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*

*Saba Shioyaki | Pistachio Butter | Baby Turnips | Potato Peel Broth*

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

*American Wagyu “Shabu Shabu” | Chanterelles | Cauliflower | Sesame Pearls*

*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

*Alaskan Halibut | Ossetra Caviar | Banana | Green Sorrel Nage*

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

*Lobster “Gratiné” | Parisienne Root Vegetable | Nantua Sauce*

*Marcho Farm Veal Chop | Globe Artichoke | Hazelnut | Red Wine and 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*

*Pennsylvania Lamb | Crispy Kale | Rutabaga | Paw Paw | Apple Cider Gastrique*

### DESSERTS

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

*Meyer Lemon Blueberry Sablé | Violet Frozen Marshmallow | Tahitian Vanilla Ice Cream*

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

*Honey Marzipan Croustillant | Mandarin Caviar | Pine Nuts | Acacia Honey Ice Cream*

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

*Fall-Spiced Forelle Pear | Gingerbread | Licorice | Mulled Wine Berry 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*

*Marinated Cantaloupe and Roasted Pepper | Niçoise Olive | Razor and Purple Clams*  
*Or*

*California Avocado | Yellow Tomato | Cucumber | Basil | Parsley Oil*

*John Dory | Wood Sorrel | Petit Holland Leek | Fish Bone and Seaweed Sauce*  
*Or*

*Italian Chestnut Gnudi | Butternut Squash Purée | Bull's Blood Beet Vegetable Dashi*

*Wild Scottish Partridge | Fairytale Pumpkin and Black Radish | Cognac Sauce*  
*Or*

*BBQ Carmen Pepper | Aged Rice | Tarragon | Quince*

*Australian Venison Chop | Black Trumpet Mushroom Cream | Brussels Sprouts | Giniper Sauce*  
*Or*

*Amish Roasted Rutabaga and Barrel Aged Feta | Broken Black Currant Lovage Sauce*

### *Pre-Dessert*

*Whipped Pear Cheesecake | Tamarillo Sorbet | Ginger Tea Meringue | Kataifi*

EXECUTIVE CHEF, RALF SCHLEGEL



\*\*Any change to the Tasting Menu will be subject to a supplement.