



FIRST COURSE

Smoked Salmon and Caviar

pea purée, mint compressed cucumber 16

Pâté en Croûte

Duck, chicken, game and foie gras pâté, pear blackberry jam, celery remoulade 14

Trilogy of Artichokes

velouté with truffle, salad with quail egg, and caramelized 14

Pan-Roasted Scallops

daikon radish filled with shiitake mushroom mousse, miso caramel 15

Foie Gras du Jour*

Chef's Preparation 24

Four Artisan Cheeses

Toasted raisin bread, fruit compote 17.50

Long Island harvested Oysters (6) on the Half Shell 17



MAIN COURSE

Roasted Striped Bass

fennel, onion soubise, fava beans, watercress, pickled ramps 32

Stuffed Branzino Mediterranean style

oven-dried tomatoes, olive oil potato purée, shaved spring vegetables 33

Lamb Chop Trio*

white bean parsnip purée, fried artichokes, snap peas, Vincotto sauce 35

Seared Aged Grass-Fed Shell Steak*

White asparagus, wild mushroom salad, potato and cipollini onion croquette 40

Pea and Asparagus Ravioli

crispy Parmesan, chives 26

The Duck Mirabelle* 37

Duck Breast, rhubarb coulis, Yukon gold potato, braised leeks

Duck Leg Confit, rhubarb empanada, mostarda, basil mascarpone, baby lettuce



Chef Guy's Nine Course Grand Tasting \$90

\$145 with Wine Pairing

Any food allergies should be mentioned at this time. The Grand Tasting is served for the entire table only.



**This menu item consists of, or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or viruses. Consuming raw or under cooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*