

FIRST COURSE

ROASTED ITALIAN CHESTNUT SOUP

Fall Root Vegetables, Black Truffles and Crème Fraîche

ROASTED BARTLETT PEAR AND PROSCIUTTO SALAD

Burrata Mozzarella, Aged Balsamic and Micro Arugula

SAUTÉED PORK HEAD CHEESE "FROMAGE DE TÊTE"

Pickled Mustard Seeds, Poached Farmer's Market Satsuma Tangerine and Purée of Kohlrabi

MARINATED JAPANESE HAMACHI AND TUNA SASHIMI

Sticky Rice, Wasabi, Soy-Yuzu Sauce and Pumpkin Seed Oil

THAI-SPICED SEARED NANTUCKET BAY SCALLOPS

Stir-Fried Pad Thai Noodles, Pea Shoots and Thai Red Curry

ROASTED CHINO FARM'S BEET LAYER CAKE

Warm Sautéed Goat Cheese, Toasted Hazelnuts and Shallot-Citrus Dressing

ENDIVE AND HEIRLOOM APPLE SALAD

Shaved Fennel, Asian Pear, Maytag Blue Cheese,
Medjool Date Compote, Black Olive Oil and Toasted Pine Nuts

HOUSE-SMOKED SALMON AND STURGEON WITH LEMON HERB BLINIS

Dill Crème Fraîche, Chives, Sweet Onions and Salmon Pearls

ITALIAN WHITE TRUFFLES

Agnolotti, Tagliatelle Pasta, Risotto or Four Cheese Pizza

AUTUMN PUMPKIN AND MASCARPONE AGNOLOTTI

Sage, Pine Nuts and Parmesan

RISOTTO WITH MAINE LOBSTER AND STONE CRAB

Preserved Lemon, Garlic and Basil

SLOW BRAISED BEEF SHORT RIB TORTELLINI

Wild Field Mushrooms, Pea Shoots and Red Wine-Mushroom Sauce

FRESH RICOTTA GNOCCHI WITH RAGOUT OF VEAL

Pecorino Romano and Parsley

ICED FANNY BAY AND KUMAMOTO OYSTERS

Japanese Seaweed Salad, Ginger-Red Wine Mignonette and Cocktail Sauce with Horseradish

AMERICAN OR RUSSIAN IMPERIAL GOLD OSETRA CAVIAR (1 OZ)

Traditional Garnish, Toasted Brioche and Lemon Herb Blinis

A 20% Service Charge Will Be Added to All Parties of 6 or More

MAIN COURSE

STEAMED FLORIDA RED SNAPPER "HONG KONG" STYLE

Garlic, Chili Oil, Ginger, Bok Choy, Baby Carrots,
Shiitake Mushrooms, Snap Peas, Jasmine Rice or Brown Rice

ESCALOPE OF SCOTTISH SALMON

Maitake Mushrooms, Sautéed Baby Spinach,
Purée of Baby Fennel and Port-Ginger Reduction

SLOW ROASTED FRENCH TURBOT WITH PERIGORD BLACK TRUFFLES

Caramelized Endive, Confit Fingerling Potatoes,
Hazelnut Brown Butter with Black Truffles

SEARED MAINE DIVER SCALLOPS

Black Trumpet Mushrooms, Roasted Root Vegetables,
Parsnip Purée and Red Wine-Shellfish Sauce

RYE-CRUSTED VIRGINIA STRIPED BASS

Littleneck Clams, Spanish Chorizo, Melted Leeks,
Fingerling Potatoes, Purée of Baby Leeks and Spanish Saffron

PAN-ROASTED CHICKEN WITH BLACK TRUMPET MUSHROOMS

Goat Cheese and Yellow Finnish Potato Purée

CANTONESE-STYLE ROASTED DUCK

Ginger, Star Anise, Chinese 5-Spice, Ruby Red Grapefruit,
Stir-Fried Lo Mein Noodles with Shiitake Mushrooms

PAN-ROASTED LIBERTY DUCK BREAST

Pancetta, Chanterelle Mushrooms, Roasted Squash, Medjool Dates,
Spiced Bread Crumbs, Pumpkin Flan and Natural Jus

WOOD OVEN ROASTED DEVIL'S GULCH RANCH RABBIT LEG

Confit Dragon Carrots, Chanterelle Mushrooms, Bacon, Fresh Purple Kale,
Cumin Scented Carrot Purée and Natural Jus

CARAMELIZED "NATURAL" VEAL CHOP

Roasted Brussels Sprouts, Confit Bacon, Young Onions,
Celery-Apple Purée and Natural Jus with Sage Gastrique

PAN-ROASTED VENISON "FILET MIGNON"

Purée of Italian Chestnuts, Braised Red Cabbage,
Wild Huckleberries and Sweet Potato Shepherd's Pie

PRIME "CÔTE DE BOEUF" GRILLED OVER CHARCOAL (FOR TWO)

Braised Swiss Chard, Young Onions,
Green Peppercorn-Armagnac Sauce and "Pommes Aligot"

SPICY BEEF GOULASH

Sautéed Spätzle, Parsley, Marjoram and Paprika

VEAL "WIENER SCHNITZEL"

Fingerling Potato Salad, Marinated Cucumbers and Mâche

Executive Chef, Lee Hefter

Chef De Cuisine, Tetsu Yahagi