

## FIRST COURSE

### CHINO FARM'S WHITE CORN SOUP

WILD CHANTERELLE MUSHROOMS, CONFIT BACON AND YOUNG ONIONS

### ROASTED CHINO FARM'S BEET LAYER CAKE

WARM SAUTÉED GOAT CHEESE, TOASTED HAZELNUTS AND SHALLOT CITRUS DRESSING

### MARINATED JAPANESE HAMACHI AND TUNA SASHIMI

STICKY RICE, WASABI, SOY-YUZU SAUCE AND PUMPKIN SEED OIL

### CRISPY TEMPURA SOFT SHELL CRAB

Caramelized Sweet Corn Relish, Gremolata Aioli and Wild Arugula

### HOUSE-SMOKED SALMON AND STURGEON WITH LEMON HERB BLINIS

DILL CRÈME FRAÎCHE, CHIVES, SWEET ONIONS AND SALMON PEARLS

### TENERELLI FARM'S ADRIATIC FIG AND BURRATA "MOZZARELLA"

PROSCIUTTO DI PARMA, AGED BALSAMIC AND MICRO GREENS

### ENDIVE AND SPRING VEGETABLE SALAD

MARINATED BABY ARTICHOKEs, ASPARAGUS, SNAP PEAS, SHAVED FENNEL,  
FETA CHEESE, BLACK OLIVE OIL AND TOASTED PINE NUTS

### FRESH RICOTTA GNOCCHI WITH RAGOUT OF SONOMA LAMB

Pecorino Romano

### MARYLAND BLUE CRAB CANNELLONI

Sautéed Sepia, Little Neck clams, Broccolini, Saffron-Marjoram Emulsion  
And Warm Squid Ink Vinaigrette

### SLOW BRAISED BEEF SHORT RIB TORTELLINI

WILD MAITAKE MUSHROOMS, PEA SHOOTS AND RED WINE-MUSHROOM SAUCE

### HAND-MADE SWEET CORN AND MASCARPONE AGNOLOTTI

*With Summer Truffles*

### BEAU SOLEIL AND KUMAMOTO OYSTERS

JAPANESE SEAWEEED 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

Five and Ten Course Tasting Menus Available 95/145

WITH WINE PAIRINGS 145/215

A 20% SERVICE CHARGE WILL BE ADDED TO ALL PARTIES OF 6 OR MORE

## MAIN COURSE

### ESCALOPE OF SCOTTISH SALMON

MAITAKE MUSHROOMS, BROWN BUTTER AND PORT-GINGER REDUCTION,  
MICRO GREENS AND FENNEL PURÉE

### STEAMED VIRGINIA STRIPED BASS “HONG KONG” STYLE

GARLIC, CHILI OIL, GINGER, BOK CHOY, BABY CARROTS,  
SHIITAKE MUSHROOMS, SNAP PEAS, JASMINE RICE OR BROWN RICE

### PAN-ROASTED ALASKAN HALIBUT

Maine Lobster, Sautéed Sweet Corn, Young Onions,  
Puree of Sweet Corn and Sauce Américaine

### SLOW ROASTED FRENCH TURBOT

Caramelized Cauliflower, Golden Raisins, Toasted Almonds,  
Puree of Cauliflower and Lemon-Caper Meunière Butter

### PAN-ROASTED CHICKEN WITH WILD MOREL MUSHROOMS

GOAT CHEESE AND YELLOW FINNISH POTATO PURÉE

### SAUTÉED THICK CUT CALVES LIVER

Young Onions, Confit Bacon, Braised Leeks, Horseradish Potato Purée  
Crispy Tempura Onion Rings and Mustard-Port Reduction

### PAN-ROASTED LIBERTY DUCK BREAST

Pancetta, Wild Chanterelle Mushrooms, Baby Asparagus,  
ONION-GOLDEN RAISIN SOUBISE and Natural Jus

### CANTONESE STYLE ROASTED DUCK

GINGER, STAR ANISE, CHINESE 5-SPICE, SWEET AND SOUR PLUMS,  
STIR-FRIED LO MEIN NOODLES WITH SHIITAKE MUSHROOMS

### CARAMELIZED “NATURAL” VEAL CHOP

Bacon Confit, Pearl Onions, Ragout and Puree of Summer Shelling Beans,  
Natural Jus with Caramelized Garlic

### SLOW ROASTED LOIN OF YOUNG SONOMA LAMB

Oven Roasted Carrots, Artichokes, Goat Cheese-Stuffed Squash Blossom,  
Cumin-Scented Carrot Purée, Confit Shoulder and Natural Jus

### GRILLED PRIME NEW YORK STEAK

#### 8 OZ. SNAKE RIVER FARMS AMERICAN WAGYU NEW YORK

Baked Bone Marrow, Maitake Mushrooms,  
Smokey Shallot Purée and Red Wine Bordelaise Sauce

### 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 SPÄETZLE, PARSLEY, MARJORAM, AND PAPRIKA

### VEAL “WIENER SCHNITZEL”

FINGERLING POTATO SALAD, MARINATED CUCUMBERS AND BABY MÂCHE

EXECUTIVE CHEF, LEE HEFTER

CHEF DE CUISINE, TETSU YAHAGI