

FIRST COURSE

ROASTED AUTUMN PUMPKIN SOUP

Bacon Confit, Chanterelle Mushrooms and Young Onions

AUSTRIAN CHICKEN BOUILLON

Herb Crepes, Bone Marrow and Julienne Vegetables

JAPANESE HAMACHI AND TUNA SASHIMI

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

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,
MEDJOL DATE COMPOTE, BLACK OLIVE OIL AND TOASTED PINE NUTS

HOUSE SMOKED SALMON AND STURGEON WITH LEMON HERB BLINIS

Sweet Onions, Chives, Dill Crème Fraîche and Caviar

HAND-MADE AUTUMN PUMPKIN AND MASCARPONE AGNOLOTTI

Sage, Pine Nuts and Parmesan

FIRST OF THE SEASON ITALIAN WHITE TRUFFLES

Agnolotti, Tagliatelle Pasta, Risotto or Four Cheese Pizza

AMERICAN or RUSSIAN IMPERIAL GOLD OSETRA CAVIAR (1 OZ)

TRADITIONAL GARNISH, TOASTED BRIOCHE OR LEMON HERB BLINIS

ICED HAMA HAMA AND KUMAMOTO OYSTERS

Marinated Japanese Seaweed, Ginger-Red Wine Mignonette and Fresh Horseradish

PIZZAS

HOUSE SMOKED SALMON PIZZA

Shaved Sweet Onions, Dill Crème Fraîche and Salmon Pearls

PIZZA WITH SAUTÉED SEASONAL VEGETABLES

Sautéed Spinach, Roasted Baby Eggplant, Wild Chanterelle Mushrooms and Niçoise Olives

SAUTÉED PESTO SHRIMP PIZZA

Roasted Peppers, Goat Cheese, Nicoise Olives and Micro Basil

PROSCIUTTO DI PARMA PIZZA

50 Year old Balsamic, Provençal Olive oil, Micro Greens and Pecorino Romano

Executive Chef, Lee Hefter

Chef de Cuisine, Tetsu Yahagi

MAIN COURSE

GRILLED CHICKEN “PAILLARD” WITH WALNUT PESTO

Marinated Vegetables, Baby Beets, Frisee,
Mizuna Salad and Meyer Lemon Vinaigrette

THAI STYLE CHICKEN SALAD

Bean Sprouts, Crushed Peanuts, Napa Cabbage and Ginger-Lemon Grass Dressing

LOBSTER COBB SALAD

Avocado, Chopped Egg, Point Reyes Blue Cheese, Smoked Bacon and Balsamic Vinaigrette

JAPANESE BBQ SALMON SALAD

Cucumber, Avocado, Pickled Vegetables, Seaweed, Baby Lettuce and Ponzu

STEAMED FLORIDA BLACK GROUPE “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

SOFT OMELETTE WITH WILD CHANTERELLE MUSHROOMS

Gruyere Cheese, Roasted Fingerling Potatoes and Mache Salad

GRILLED LOBSTER CLUB SANDWICH

Walnut Bread, Tarragon Aioli, Baby Arugula, Tomatoes and Smoked Bacon

PAN-ROASTED CHICKEN WITH WILD FIELD MUSHROOMS

Goat Cheese and Yellow Finnish Potato Purée

SHANGHAI NOODLES WITH VELVET CHICKEN AND SWEET SHRIMP

Chino Farm’s Stir-Fried Vegetables, Thai Basil and Chili Garlic-Black Bean Sauce

HOUSE-MADE SPAGHETTI AND VEAL MEATBALLS

Parsley, Garlic Bread, Parmesan-Reggiano

SAUTÉED THICK-CUT CALF’S LIVER

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

GRILLED PRIME RIBEYE STEAK

Braised Swiss Chard, Armagnac-Peppercorn Sauce and “Pommes Aligot”

GRILLED PRIME HAMBURGER

Smoked Onion Marmalade, Garlic Aioli and Vermont Farmhouse White Cheddar

CRISPY VEAL “WIENER SCHNITZEL”

Fingerling Potato Salad and Young Mâche Salad

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