

CAVIAR SERVICE

CALVISIUS CAVIAR 28g

Crème Fraîche | Shallots | Parsley | Egg Crème Fraîche | Buckwheat Blini |
(One Hundred Thirty Nine Dollar Supplement)

FIRST & SECOND COURSES

HAMACHI CRUDO

Pickled Kumquat | Sesame Foam | Purple Kohlrabi | Calabrian Chile Oil

BAKED ISLAND CREEK OYSTERS

Coconut Creamed Kale | Crispy Shallots | Parmesan | Brioche Crumble

LEIDY'S FARM PORK BELLY

Japanese Pumpkin | "Saté Sauces" | Quince Reduction | Root Vegetable Nest

PAN SEARED HUDSON VALLEY FOIE GRAS

Kabocha Miso | Honeycomb | Turkish Fig | Lava Salt | Marble Toast | (Nine Dollar Supplement)

BELGIUM ENDIVE SALAD

Grape Mélange | Fennel Bulb | Hazelnut | Sherry Vinaigrette |

Tono's LOBSTER BISQUE

Lemongrass | Lime Leaves | Lobster Claw | Red Ribbon Sorrel | Lampung |

MAIN COURSES

BUTTER POACHED MAINE LOBSTER TAIL

Asparagus | Chanterelle Mushroom | Wild Hive Polenta | Saffron Sauce | (Nine Dollar Supplement)

PAN ROASTED GULF OF MAINE SALMON

Romanesco | Freekeh | Charred Leek Soubise | Meyer Lemon Pearls |

HAND ROLLED SEAFOOD AGNOLOTTI

Sea Scallop & Lobster Filling | Delicata Squash | Speck | Tarragon Tomato Cream

PAN ROASTED MAPLE LEAF FARM'S DUCK BREAST

Indonesian Spiced Fingerling Potatoes | Braised Mustard Greens
Lime Leaf, Candlenut & Foie Gras Sauce | Amarena Cherry Gastrique |

BLACK ANGUS FILET MIGNON "BOURGUIGNON"

Saffron Lobster | Celery Root Dauphinoise | Perigord Truffle Bacon | Cipollini Onion |
(Ten Dollar Supplement)

LOVER'S LEAP FARM SUCKLING PIG

Heirloom Carrots | Rutabaga | Cracklin'
House Smoked d'Anjou Pear | Orange Ginger Sweet Soy |

TWENTY FOUR HOUR BRAISED BEEF SHORT RIBS "RENDANG"

Vegetable Lumpia | Crispy Compressed Rice | Palm Sugar, Lemongrass, Lime Leaves & Chili |

Three Courses ~ Eighty Six Dollars



HAPPY VALENTINE'S DAY

Cupid's Tasting Menu

AMUSE BOUCHE

BEAU SOLEIL OYSTER VOL AU VENT

Santa Barbara Uni | Avocado Custard | Passion Fruit Consommé | Opal Basil |
Glera/ Chardonnay, Scarpetta; Prosecco, 2017
Champagne Laherte Frères "Brut, Ultradition" Chavot nv En Magnum

HAMACHI CRUDO

Pickled Kumquat | Sesame Foam | Purple Kohlrabi | Calabrian Chile Oil
Riesling, Empire Estate "Dry"; Finger Lakes, 2017
Chenin Blanc, François et Julien Pinon; Vouvray 2017

PAN SEARED HUDSON VALLEY FOIE GRAS

Kabocha Miso | Honeycomb | Turkish Fig | Lava Salt | Marble Toast |
Gewürztraminer, Kellerei Andrian; Alto Adige 2016
Sauternes, Château Violet-Lamothe; Bordeaux 2015

BELGIUM ENDIVE SALAD

Grape Mélange | Fennel Bulb | Hazelnut | Sherry Vinaigrette |
Grüner Veltliner, Bernhard Ott "Am Berg"; Niederösterreich 2018
Arneis, Marco Porello; Roero, Piedmont 2018

BLACK ANGUS FILET MIGNON "BOURGUIGNON"

Saffron Lobster | Celery Root Dauphinoise | Périgord Truffle Bacon | Cipollini Onion |
Mencia, Raúl Pérez Saint Jacques "Ultreia", Bierzo 2017 En Magnum
Grenache Blend, Domaine Lafond "Roc Epine"; Châteauneuf-du-Pape 2011

'HEART' TATIN

Granny Smith Apple | Caramel | Pate Feuilletée | Vanilla Ice Cream |
Brachetto Bera; Piedmont 2018
Grenache, Domaine La Tour Vielle "Rimage"; Banyuls 2015

MIGNARDISES

One Hundred Nineteen Dollars
Seventy Dollars ~ Wine Pairings
One Hundred Eleven Dollars ~ Premium Wine Pairings

CHEF OWNER Yono Purnomo

CHEF DE CUISINE Krista Espinal