



APRIL

Chef's Grand Tasting Menu

AMUSE BOUCHE

CHILLED ISLAND CREEK OYSTERS

Mignonette | Calvisius Caviar | Maldon Sea Salt | Pink Peppercorn |
Galera, Scarpetta; Veneto, NV
Champagne Pertois- Moriset, "Brut" Le Mesnil Sur Oger, NV

CHARRED ALASKAN OCTOPUS

Crispy Rice | Salmon Roe | Curry Coconut Milk Sauce |
Alvarinho, Soalheiro; Vinho Verde 2020
Chenin Blanc, Domaine Huet "Le Haut-Lieu", Vouvray 2019

LOCAL SQUASH VELOUTÉ

Five Spiced Pepitas |
Riesling, Empire Estate "Dry", Finger Lakes 2018
Grüner Veltliner, R & A Pfaffl "Hundsleiten", Weinviertel 2011

PAN SEARED HUDSON VALLEY FOIE GRAS

Peach Cardamom Jam | Hazelnut Butter | Sourdough Toast | Sel Gris |
Gewurztraminer, Trimbach; Alsace 2017
Sauternes, Château Roumier Lacoste; Bordeaux 2018

ROASTED LOVER'S LEAP FARM SUCKLING PIG

Buckwheat Kasha | Sweet Potato Purée | King Oyster Mushrooms | Orange Ginger Sweet Soy |
Blaifränkisch, Prieler "Johanneshöhe"; Burgenland 2017
Nebbiolo, Vietti "Perbacco", Langhe 2019

DUCK FAT ROASTED SILVER FERN CERVENA VENISON

Potatoes Dauphinoise | Root Vegetables |
| Black Cardamom Demi Glace |
Mencia, Raul Perez "Ultreia"; Bierzo 2018
Syrah, Stolpman Vineyards "Crunchy Rôastie, Ballard Canyon." Lompoc, California 2020

CHEF'S SELECTION LOCAL ARTISAN CHEESE

Wild Honey | Crostini | Cocoa Pecans |
Valdespino "Inocente" Fino, Jerez NV
Amontillado, "Los Arcos Reserve", Lustau; Jerez NV

BROWN SUGAR POT DE CRÈME

Moscato d'Asti; Vietti; Piedmont 2020
Riesling, Dr. Loosen "Ürzinger Würzgarten, Spätlese"; Mosel 2019

MIGNARDISES

One Hundred Forty Nine Dollars
Seventy Nine Dollars ~ Wine Pairings
One Hundred Nineteen Dollars ~ Premium Wine Pairings

FIRST COURSE

CHILLED ISLAND CREEK OYSTERS

Lychee Mignonette | Calvisius Caviar | Maldon Sea Salt | Pink Peppercorn |

SLOW COOKED LOCAL PORK BELLY

Celeriac Purée | “Saté Sauces” | Sesame Leek Relish |

CHARRED ALASKAN OCTOPUS

Crispy Rice | Salmon Roe | Curry Coconut Milk Sauce |

MAINE LOBSTER “NASI GORENG”: INDONESIAN FRIED RICE

Jasmine Rice | Lobster Claw Meat | Vegetables | Fried Egg | Sweet Soy Sauce |

PAN SEARED HUDSON VALLEY FOIE GRAS

Smoked Apricot Jam | Hazelnut Butter | Sourdough Toast | Sel Gris | (Nine Dollar Supplement)

MAPLEBROOK FARM BURRATA

Arugula | Delicata Squash | Black Mission Figs | Roasted Pepitas |
Bacon Lardons | Port Wine Macerated Cranberries | Sweet Soy Vinaigrette |

MIGLIORELLI FARM BEETROOT TARTARE

Hass Avocado | Fennel Bulb | Edamame | Buddha’s Hand |
Crispy Capers | Shallots | Sherry Vinegar | (*vegan, gluten free, dairy free*)

MAIN COURSES

PAN SEARED LINE CAUGHT ATLANTIC HALBUT

Freekeh | Caulini | Coconut Lime Leaf Fumet |

PAN SEARED NORTH ATLANTIC SCALLOPS

Wild Hive Polenta | Sugar Snap Peas | Garlic Scape Pistou | Lemongrass Fennel Purée |

CURRY ROASTED TAISCHAN CAULIFLOWER

Sweet Potato Purée | King Oyster Mushroom | Castelvetro Olive Soy Emulsion |
(*vegan, gluten free, dairy free*)

ROASTED LOVERS LEAP FARM SUCKLING PIG

Oyster Mushroom | Orange Ginger Coconut Milk Sauce | Maple Sweet Potato |

DUCK FAT ROASTED SILVER FERN FARM CERVENA VENISON

Potatoes Dauphinoise | Root Vegetables | Currant & Black Pepper Demi Glace |

“OPOR BEBEK” PAN SEARED MAPLE LEAF FARM’S DUCK BREAST

Chinese Cauliflower | Beet Root Mélange | Cous Cous | Lime Leaf Candlenut & Foie Gras Sauce |

“RENDANG” SLOW BRAISED BEEF SHORT RIB

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

Three Course Prix Fixe ~ Eighty Eight Dollars

CHEF DE CUISINE Ian O’Leary

SOUS CHEF Gabrielle O’Neill