



# AUTUMN

## Chef's Grand Tasting Menu

AMUSE BOUCHE

### CHILLED ISLAND CREEK OYSTERS

Prosecco Pink Peppercorn Mignonette | *dominick puppono* Caviar |  
Chardonnay/Pinot Noir, Bailly Lapierre; Burgundy, NV  
Champagne Le Mesnil, "Blanc de Blancs, Grand Cru", Le Mesnil-Sur-Oger NV

### PAN SEARED NORTH ATLANTIC SCALLOPS

Cauliflower Purée | Lacto Fermented Kohlrabi | Pomegranate Gastrique | Crispy Garlic Chips |  
Carricante, Tenuta di Casellaro "Bianco Porticello"; Sicily 2020  
Chenin Blanc, Domaine Heut, "Sec" Vouvray 2019

### CURRY SUGAR PUMPKIN VELOUTÉ

Massaman Curry | House Bacon Lardon | Chili Toasted Pepitas |  
Grüner Veltliner, Kelby James Russel "Lahoma Vineyards", Finger Lakes 2021  
Inzola, Caruso Minini, "Terre di Giunara", Sicily 2021

### PAN SEARED HUDSON VALLEY FOIE GRAS

Sauternes Madeleines | Golden Raisin & Pine Nut Relish | Cranberry Jam |  
Gewurztraminer, Trimbach; Alsace 2017  
Sauternes, Château Roumier Lacoste; Bordeaux 2018

### ROASTED LOVERS LEAP FARM SUCKLING PIG

Sunchoke Tostone | Baby Kale | Chili Compressed Apple | Pickled Shallot |  
Warm Bacon Vinaigrette | Orange Ginger Coconut Milk Sauce |  
Blaifränkisch, Glazter "Carnuntum"; Neiderostrich 2018  
Nebbiolo, Paitin "Strada" Langhe 2019

### CHAR GRILLED COFFEE DUSTED CANADIAN ELK

Black Garlic Fingerling Potatoes | Salt & Vinegar Beet Tartare | Cabernet Demi Glace |  
Mencia, Raúl Perez, "Saint Jacques, Ulteia" Bierzo 2018  
Syrah, Piedrasassi "P.S."; Santa Barbara 2020

### NETTLE MEADOW FARM'S "KUNIK"

Charred Sourdough | Ginger Honey | Olive Oil | Maldon Sea Salt |  
Valdespino "Inocente" Fino, Jerez NV  
Amontillado, "Los Arcos Reserve", Lustau; Jerez NV

### DARK CHOCOLATE EARL GREY CRÈME BRÛLÉE

Roasted Strawberry Ice Cream | Ghee & Cracked Pepper Tuile |  
Moscato d'Asti; Vietti; Piedmont 2021  
Riesling, Dr. Loosen "Ürzinger Würzgarten, Spätlese"; Mosel 2019

MIGNARDISES

*One Hundred Sixty Five Dollars*  
*Seventy Nine Dollars ~ Wine Pairings*  
*One Hundred Nineteen Dollars ~ Premium Wine Pairings*

# FIRST COURSE

## CHILLED ISLAND CREEK OYSTERS

Prosecco Pink Peppercorn Mignonette | *dominick purpura* Caviar |

## SLOW COOKED LOCAL PORK BELLY

“Saté Sauces” | Sunchoke Soubise | Quince Jam | Crispy Shallots |

## PAN FRIED VEAL SWEETBREADS

Coconut Sweet Soy Glaze | Crispy Sunchoke | Pickled Enoki Mushrooms | Scallion |

## CHARRED MEDITERRANEAN OCTOPUS

Crispy Rice | Sambal Coconut Cream | Jackfruit Mostarda |

## MAINE LOBSTER “NASI GORENG”: INDONESIAN FRIED RICE

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

## PAN SEARED HUDSON VALLEY FOIE GRAS

Sauternes Madeleines | Golden Raisin & Pine Nut Relish | Cranberry Jam | (Nine Dollar Supplement)

## HILLTOP ACRES SALT ROASTED BEETS

Whipped Lemon Ricotta | Red Ribbon Sorel | Champagne Vinegar Reduction | Honeycomb |  
Toasted Pistachio | Garlic Sourdough Croûton |

## CHARRED JACKFRUIT

Soy Lime Marinade | Coconut Lime Aquafaba | Sambal | Acar | (*vegan, gluten free, dairy free*)

# MAIN COURSES

## CHAR GRILLED GEORGES BANK SWORDFISH

Curried White Beans | Seared Japanese Eggplant | Lemongrass Fumet | Crispy Capers |

## PAN SEARED NORTH ATLANTIC SCALLOPS

Cauliflower Purée | Lacto Fermented Kohlrabi | Pomegranate Gastrique | Crispy Garlic Chips |

## ROASTED KING OYSTER MUSHROOM

Orange Miso Glaze | Silky Pumpkin | Sautéed Kale & Shallot |  
Shiitake Black Vinegar Emulsion | Crispy Cassava |  
(*vegan, gluten free, dairy free*)

## ROASTED LOVERS LEAP FARM SUCKLING PIG

Sunchoke Tostone | Baby Kale | Chili Compressed Apple | Pickled Shallot | Warm Bacon Vinaigrette |  
Orange Ginger Coconut Milk Sauce |

## PAN SEARED LA BELLE FARM MAGRET DUCK BREAST

Brown Butter Farro | Rosemary Duck Fat Roasted Cauliflower | Cider Pickled Delicata Squash |  
Lime Leaf Candlenut & Foie Gras Sauce |

## CHAR GRILLED COFFEE DUSTED CANADIAN ELK

Black Garlic Fingerling Potatoes | Salt & Vinegar Beet Tartare | Cabernet Demi Glace |

## SLOW BRAISED BEEF SHORT RIB “RENDANG”

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

*Three Course Prix Fixe ~ Ninety Six Dollars*

**CHEF DE CUISINE** Ian O’Leary

**SOUS CHEF** Gabriella O’Neil