

Smoked Salmon

pickled red onion, dill crème fraiche, scallion pancake, caviar

Steak Tartare

quail egg, truffle chips

Arugula & Medjool Date Salad

toasted pine nuts, feta, champagne vinaigrette

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Vineyard Bay Scallops

truffle crème spinach and puff pastry

Seared Hudson Valley Foie Gras

cranberry orange compote, cornbread, balsamic reduction, mache

Beet Risotto

spiced walnuts, chèvre, brown butter, upland cress

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Grilled Maine Lobster Tail

corn, lobster, gnocchi, parmesan polenta,
chanterelle-sherry ragu

Skillet Roasted Filet Mignon

asparagus, gorgonzola mousse, mashed potatoes, cabernet reduction

Pan Roasted Halibut

caramelized onion risotto, grilled zucchini,
balsamic orange reduction

Truffle Potato & Mascarpone Raviolis

shiitake mushrooms, asparagus & corn sauté, black truffle beurre blanc

Roasted Rack of Lamb

white bean & roasted garlic purée, gaeta olives, fennel,
cara cara oranges, mint yogurt sauce

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Ricotta Cannolis

dipped in chocolate, pistachio, candied orange

Sea Salted Caramel Ganache Cake

chocolate & caramel sauce,
soft chantilly

NY Style Vanilla Bean Cheesecake

strawberry-champagne sauce,
vanilla chantilly

prix fixe \$100