
FIRST COURSE

Tartare of Kobe Beef

white anchovy, crispy capers, merlot sauce

14

Roasted Porcini

pecan porridge, topped with miso-mascarpone cheese

13

Mizuna Salad

pickled fennel, aged goat cheese and agra dolce vinaigrette

11

Seared Hudson Valley Foie Gras

French toast, Port-poached pears

19

Spanish Octopus

roasted kabocha squash, Chinese sausage, wild chives

14

Fresh Ecuadorian Shrimp

fingerling potatoes, piquillo pepper sauce

14

Parsnip Soup

melted leeks, puffed black rice, baccala

10

Organic Field Greens

roasted beets, Idiziabal cheese, red wine vinaigrette

11

MID-COURSE

Pumpkin Gnocchi

wild mushrooms, Picholine olives

11/19

Linguine

Manila clams, chorizo sausage,

tomato confit

11/19

Pappardelle

wild boar "Bolognese" sauce

11/19

Risotto

Espresso infused, braised oxtail,

dried cranberries

12/20

Ravioli

filled with duck confit and autumn fruit,

Swiss chard foie gras foam

11/19

Orichette

sweet sausage, roasted peppers, rapini

11/19



Eat • Drink • Relax

TASTING MENU

Parsnip Soup

melted leeks, puffed black rice, baccala

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### Ravioli

filled with duck confit and autumn fruit,

Swiss chard foie gras foam

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Spanish Octopus

roasted kabocha squash, Chinese sausage, wild chives

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### Pumpkin Gnocchi

wild mushrooms, Picholine olives

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Chatham Cod

chamomile cous cous, Asian pears,

hen of the woods mushrooms, endive cream

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### Cervena Farms Venison

Chestnut coussoulet, gooseberry gremolata, baby bok-choy

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Dessert and Cookies

We kindly request the participation of the entire table
for the tasting menu.

Executive Chef: Francis X. Falivene

Chef de Cuisine: Adolfo Montes

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SECOND COURSE

FISH

Australian Barramundi

stewed lentils, mélange of carrots,

cardamom infused carrot consommé

24

Atlantic Salmon

miso cured and seared,

marinated romaine lettuce,

lotus root, hibiscus tea veloute

22

Chatham Cod

chamomile cous cous,

Asian pears, hen of the woods mushrooms,

endive cream

24

Cape May Sea Scallops

smoked sweet plantain,

bean ragout,

soy butter sauce

24

MEAT

Cervena Farms Venison

chestnut coussoulet, gooseberry gremolata,

baby bok-choy

26

Berkshire Pork Belly

shredded Brussels sprouts, spatzle,

quince marmalade

24

Giannone Chicken Breast

bay leaf potato puree, chicken pate,

sweet onion emulsion

25

Crescent Farms Duck Breast

peanut puree, celery-duck confit salad,

golden raisin-mustard sauce

25

Short Rib of Beef

celery root puree, Swiss chard,

pomegranate molasses

26