

First

French Kiss Oyster Strudel

*Large Pearl Tapioca, Ossetra Caviar,
Crème Fraîche Sabayon*

Yukon Gold Potato Agnolotti

*Mascarpone-Enriched Pasta,
Perigord Black Truffle,
Zucchini Pearls, White Truffle Oil*

Nantucket Bay Scallop Chowder

*Traditional Mirepoix, Native Corn,
Elephant Garlic Chips*

Bourbon Glazed Berkshire Porkbelly

*Baked Cranberry Bean Cassoulet,
Buttercup Squash, Skillet Fried Sunny Side Quail Egg*

Fresh Black Truffle Risotto

*Tableside-Shaved Fresh Burgundy Truffles,
Sweet English Peas, Carnaroli Rice
(10.00 Supplement)*

Grilled Hudson Valley Foie Gras

*Apple Brioche Charlotte, Fresh Blackberry Sauce,
Grey Salt, Upland Cress
(10.00 Supplement)*

Red & Golden Beet Salad

*Warm Heritage Goat Cheese, Field Cress,
Red Romaine, Toasted Pumpkin Seed Argon Vinaigrette*

Oven-Pressed Milk-Fed Sweetbreads

*Gastrique Roasted Medallions, Honjimeji Mushrooms,
Melted Holland Leeks, Crisp Parsnip*

Tuna Nicoise Nest

*Seared Tuna Lardoons, Idaho Potato Nest, Haricot Vert,
Spring Greens, Pheasant Egg, Parmesan Vinaigrette*

Entrée price includes first and dessert courses.

*20% service charge will be added to parties of six or more.
Please refrain from using cell phones in the dining room.*

Second

Sweet Butter-Braised Maine Lobster \$84

*Whipped Yukon Gold Potato,
Haricots Vert Batonette, Burgundy Black Truffle Pan Sauce*

Duroc Rack Of Pork \$72

*Pork Belly Sweet Potato Hash,
Port Braised Red Cabbage, Native Apple Jus*

Harpooned Wild King Salmon \$70

*Red Organic Rice, Braised Baby Fennel,
Pine Island Bulb Onions, Whole Grain Mustard Jus*

Day-Boat Roasted Monkfish \$69

*Lobster Knuckle, Nantucket Bay Scallops,
Humic Island Razor Clams, Saffron-Scented Panisse,
Ice Root Spinach, Cioppino Broth*

Country Speck Crusted Black Grouper \$68

*Kobocha Squash Ravioli, Fall Greens,
English Peas, Sweet Long Stem Garlic Sauce*

Quartet Of Muscovy Duck \$75

*Black Forbidden Quinoa, Crisp Leg Confit,
Spiced Butternut Squash, Red Currant Cumin Gastrique*

Rifle Ranch Rack Of Spring Lamb \$95

*Braised Denver Rib, Idaho Potato Dominos, Ratatouille,
Baby Hakurei Turnips, Tapenade Jus*

28-Day Dry-Aged New York Sirloin \$84

*Red Jewel Potato Purée,
Autumn Mushroom Medley, White Straw Asparagus,
Applewood-Smoked Berkshire Bacon*

Grass Fed Canadian Veal Porterhouse \$86

*Potato Pavé, Foie Gras Stuffed Golden Crimini Mushrooms,
Sherry Citrus Glazed Carrots, Natural Pan Jus*

Artisanal Cheese Flight

*Served With Black Mission Fig Compôte,
Savannah Honey*

Selection of 3 \$14

Selection of 5 \$21

Chef's Dégustation

Chestnut Agnolotti

*Peekytoe Crab Leg, Petite Sage, Beurre Noisette
Scheurebe, Lingenfelder, Kabinett, Germany, 2007*

Line-Caught Alaskan Halibut

*Iranian Saffron Cream, Melted Holland Leeks,
Pumpkin Crisps*

Maine Diver Scallop

*Humic Island Razor Clam Crust, Tatzoi,
Garden Basil-Andouille Sauce
Chardonnay, Unionville Home,
Unionville Vineyards, NJ, 2008*

Griggstown Roasted Quail

*Drumstick Confit,
Fava Bean- Beechwood Mushroom Cassoulet,
Champagne Grape Gastrique
Sangiovese, Terre Di Talamo, Italy, 2008*

Free Range Rabbit Loin

*Fresh Bacon, "Ris de Veau"
Late Harvest Corn, Roasted Game Jus*

Shallow Braised Beef Cheeks

*Red Beet Risotto, Salt Roasted Yellow Beets, Classic Bordelaise
Cabernet Sauvignon, Oriel, VQM, Maipo Valley, Chile, 2002*

Robiola Bosina

*A Perfect Creamy Blend Of Cow's & Sheep's Milk,
From The Langhe Region Of Northern Italy,
Accompanied By Black Mission Fig Compôte, Savannah Honey*

Autumn Delight

*Red Plum Cranberry Cobbler,
Pumpkin Panacotta, Rum Raisin Pecan Anglaise
Moscato d'Asti, Bracco Quaglia, Piedmont, Italy, 2010*

Prix Fix \$125.

Wine Pairing \$50.

Chef de Latour

John Benjamin

Sommelier

Susanne Lerescu