

the sommelier table

caviar

hackleback {12grams} 40

white sturgeon {12grams} 50

imperial ossetra {12grams} 51

small plates {choose 3 for \$58}

roasted crones fermented garlic, sunchoke 19

salsify barigoule smoked oxtail, barley, dill 26

antelope carpaccio spruce, beetroot, cascara crème 21

beans and legumes foie gras, winter citrus, chicor 28

chowder savory + manilla clam, pork crackling, uni 29

veal neck anchovy, fig chutney, petite lettuces 27

larger bites

scallop udon fermented scallop, brown butter, chive 34

agnolotti jerusalem artichoke, black trumpet, truffle 32

dover sole gooseneck barnacles, wild shrimp, seaweed butter 63

rohan duck chestnut, persimmon, black seed dressing 36

pork crepinette wild grain pilaf, winter mushrooms 32

venison creamed turnip, preserved wild berries, juniper 36

chef's tasting

golden king crab laksa broth, carrot, 'njuda fat, trout roe

turmeric raviolo farm yolk, toasted seeds

brook trout cider, pork belly, walnut, ossetra caviar

elk wellington sweet potato skordalia, dandelion greens

miyazaki wagyu truffle, caramelized onion, mushroom

organic cheese amber kunik, adirondack mountains

green apple bavarois vanilla semifreddo, ganache

degustation — 155 wine pairing — 65

aishling stevens

resort executive chef

matt laurich

chef de cuisine

susanne wagner

wine director

gianni chodi, jr.

mâitre d' + restaurant manager

fatour restaurant