

# 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

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## 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

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degustation — 155    wine pairing — 65

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### **aishling stevens**

resort executive chef

### **matt laurich**

chef de cuisine

### **susanne wagner**

wine director

### **gianni chiodi, jr.**

maître d' + restaurant manager

*fatour* restaurant