

# CHEF'S TASTING

BEAU SOLEIL OYSTERS pickled apple, tomato, bleak roe  
*N.V. Prosecco, Rustico, Nino Franco, Valdobbiadene, Italy*

MATJES HERRING roasted yellow beets, quail egg, red onion, sour cream, brown butter  
*NV Alvear Fino, Bodegas Alvear, DO Montilla-Moriles, Spain*

DUCK PASTRAMI poached stone fruits, duck "au torchon", caraway  
*2008 Gewürztraminer, Hugel et Fils, "Hugel", Riquewihr*

HALIBUT CONFIT baked fennel, braised octopus, mussel aspic, fumé  
*2008 Chardonnay, "Old Stones", Bergström Winery, Willamette Valley, Oregon, USA*

PAN ROASTED PHEASANT wild mushroom butter, milk poached garlic, brussels sprouts, lingonberries  
*2008 Grenache, Cinsault, Syrah, l'Apostrophe, Domaine Chante Cigale, Vin De Pays de Mediterranee, France*

HAWTHORNE VALLEY FARM CAMEMBERT truffled clover honey, granny smith apple  
*2003 Grüner Veltliner, "Lamm", Hirsch, Kamptal, Austria*

CHOCOLATE RASPBERRY BAR amaretto foam, toasted almond ice cream  
*2004 Tokaji Late Harvest Classic Cuvée, Tokaj Classic Winery, Hegyalja, Hungary*

105PP  
WINE PAIRING 65PP

AVAILABLE PER TABLE, SERVED UNTIL 10PM

*Prices do not include sales tax or gratuity.  
If you enjoyed your service, a 15—20 % gratuity is customary  
A 20% gratuity will be added for parties of six or more.*

# PRIX FIXE

## FIRST

- BEAU SOLEIL OYSTERS pickled apple, tomato, bleak roe
- HERRING DEGUSTATION six varieties of herring, Västerbotten cheese, peanut potato
- BONE MARROW CRUSTED LOBSTER breakfast radish, celery, grapefruit
- WARM KING CRAB paddlefish caviar, crudité, apple-horseradish broth
- NEW JERSEY HEIRLOOM TOMATO salt baked beets, goat cheese, elderflower vinaigrette
- HOUSE AGED VENISON SALAD Västerbotten cheese, black truffle, romaine
- HAY-SMOKED SWEETBREADS parsnip purée, fava beans, grilled bread, apple cider
- DUCK PASTRAMI poached stone fruits, duck "au torchon", caraway

## SECOND

- HALIBUT CONFIT baked fennel, braised octopus, mussel aspic, fumé
- HAZELNUT CRUSTED ARCTIC CHAR warm pickled vegetables, horseradish emulsion
- SEARED DIVER SCALLOPS cauliflower, lemon verbena, sauerkraut beurre blanc
- SALT BAKED ROOTS celeriac barlotto, black truffle, wilted baby pea leaves
- PAN ROASTED PHEASANT wild mushroom butter, milk poached garlic, brussels sprouts, lingonberries
- PINELAND FARMS BLACK ANGUS BEEF tenderloin, braised oxtail, salted roots, thyme reduction
- LAMB FROM VALHALLA FARM heirloom beans, beer crusted onion rings, lamb jus
- BERKSHIRE PORK loin, sweet corn crème, summer succotash, foie gras broth

# DESSERTS

- ARCTIC CIRCLE goat cheese parfait, blueberry sorbet, passionfruit curd
- CHERRY AND FENNEL VACHERIN citrus meringue, poached cherries, cherry consommé
- CHOCOLATE BUDAPEST CAKE hazelnut praline mousse, apricots, vanilla ice cream
- STRAWBERRY RHUBARB "TRIFLE" vanilla bavaroise, rhubarb marmalade, elderflower gelée, strawberry sobet
- CARAMELIZED BANANA MOUSSE gingerbread, caramel sauce, walnut ice cream
- BERRY PLATE chervil, lemon-elderflower sorbet
- BIODYNAMIC CHEESE FROM HAWTHORNE VALLEY FARM a selection of three cheeses and accompaniments
- SORBET AND ICE CREAM select three; sorbet: strawberry, blueberry, cantaloupe ice cream: vanilla, lingonberry, salted caramel, cardamom