

Appetizers

Sweet Neck Oysters with Apple Cider Gelée & Lobster Mignonette
Buffalo Mozzarella & Confit of Tomato Salad with Baby Arugula, Basil & Aged Balsamic
Tuna Tataki with Pickled Japanese Eggplant & Radish Sprouts
Peekytoe Crab Salad with Quail Eggs & American Caviar
Winter Vegetable Chowder
Green Salad with Cherry Tomatoes, Grana Padano, Lemon & Extra Virgin Olive Oil
Service of *California Estate Osetra Caviar*
(\$49 supplement)

Entrées

Porcini & Black Truffle Stuffed Pasta with Forest Mushroom & Swiss Chard Ragout, Pecorino Toscano 71
Herb Roasted Organic Chicken Roulade with Potato Purée & Glazed Winter Vegetables, Marsala Sauce 69
Sautéed Sea Scallops with Hen of the Woods Mushrooms, Acorn Squash & Cabbage Risotto, Truffle Vinaigrette 81
Grilled Long Island Duck Breast with Butternut Squash & Apple Purée, Spinach, Sundried Cherry Sauce 78
Atlantic Salmon with Baby Zucchini, Fennel & Tuscan White Beans, Tomato Saffron Broth 75
Butter Poached Maine Lobster with Sea Urchin & Leek Fonduta 85
Grilled Filet Mignon & Braised Short Rib with Porcini & Bone Marrow Chartreuse 84
Colorado Rack of Lamb with Caramelized Beets, Brussels Sprouts & Aged Goat Cheese 85

Desserts

Valrhona Chocolate & Crème Brûlée Heart
Banana Tart with Milk Chocolate Malt Ice Cream
Bittersweet Chocolate Lovers' Torte
Roasted Market Fruit with Honey Yogurt Sorbet
Ice Cream & Sorbet
Selection of Artisanal Cheese
(\$5 supplement)

Our 3 course prix fixe menu is priced from \$69-\$85 (exclusive of tax, beverage and gratuity)