

A P P E T I Z E R S

- Satur Farm Mâche Salad with Olive Oil and Aceto Balsamico 14
Heirloom Beets with Lynhaven “Chèvre Frais” and Olio Verde 16
Roasted Jerusalem Artichokes with Endive and Hazelnut Vinaigrette 15
Marinated Hamachi with Sautéed Foie Gras and Radishes 22
Big Eye Tuna with Pickled Asian Pear and Celery 18
Slow-Poached Organic Egg with Seafood Ragoût and Sea Urchin 22
Torchon of “Élevages Périgord” Foie Gras with Venezuelan Cocoa and Quince 28
Velouté of Parsnip and Green Apples and Hawaiian Prawns 16
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E N T R É E S

- Sautéed Loup de Mer with Butternut Squash, Navel Orange and Ginger 32
Slow Cooked Scottish Salmon with Horseradish Crust, Kohlrabi and Riesling Sauce 29
Poached Four Story Hill Poularde with Potato Mousseline, Parsnip and Black Truffles 34
Navarin of Colorado Lamb with Taggiasca Olives and Tomato Confit 28
Herb Roasted Black Angus Beef Tenderloin with Sauce Bordelaise and Braised Onions 34
Risotto of Acquerello Carnaroli Rice with Fennel, Saffron and Diver Scallops 28

G O U R M A N D

Foie Gras

Torchon with Venezuelan Cocoa and Quince

Mediterranean Loup de Mer

Slow Cooked with Saffron Endive Nage

Nova Scotia Lobster

Cappuccino of Madras Curry and Lemongrass

Four Story Hill Poularde

Poached with Black Truffles and Butternut Squash

Fourme d'Ambert

Pear-Vanilla Mousseline, Port Wine Reduction and Caramelized Pecan

or

Golden Pineapple Coupe

Rum Raisin Ice Cream, Passion Fruit and Tapioca

48.

Our tasting menu is offered for your entire table