



Amuse Bouche

HUDSON VALLEY FOIE GRAS BISCUIT
Golden Pineapple, Smoked Soy, Szechuan Peppercorn

MICHAEL MINA'S CAVIAR PARFAIT*
Smoked Salmon, Crème Fraîche, Egg Mimosas
+55 Supplement



First Course

AHI TUNA TARTARE*
Mint, Pine Nuts, Asian Pear, Habanero-Infused Sesame Oil

Second Course

PHYLLO-CRUSTED PETRALE SOLE
Crab Brandade, Spring Peas, Dijon Beurre Blanc



Third Course

DUO OF FILET MIGNON & MAINE LOBSTER*
Black Truffle Potato Purée, Horseradish
Watercress, Chioggia beets

F-1 JAPANESE WAGYU*
+45 Supplement

Sides

GRILLED DELTA ASPARAGUS
Smoked Bearnaise, Espelette

ROASTED WILD MUSHROOMS & MORELS
Vin Jaune d'Arbois

Dessert

STRAWBERRY SOUFFLÉ
Rosé Champagne, Vanilla Anglaise

*Health District Notice: Consuming raw or undercooked meats, poultry, seafood, shellstock or eggs may increase your risk of foodborne illness.

