



APPETIZER

OSETRA CAVIAR, Traditional Garnish, Blinis | \$175 Supplement
WHITE CORN SOUP, Miyagi Oyster, Tarragon Crème Fraîche
KAMPACHI CRUDO, Cucumbers, Cherry Tomatoes, Sea Beans, Sesame
DAY BOAT SCALLOP, Avocado, Scallions, Key Lime
POACHED MAINE LOBSTER, English Peas, Red Curry, Basil
SAUTÉED FOIE GRAS, Blueberries, Pain Perdu, Corn, Almonds, Lemon
COW'S MILK BURRATA, Grilled Apricots, Honey, Marcona Almonds, Baby Greens

SECOND

NORTHERN HALIBUT, Grilled Eggplant Caponata, Walnuts, Rouille, Tomato Jus
HEIRLOOM TOMATO RISOTTO, Wild Shrimp, Bacon, Yuzu Emulsion
CRISPY VEAL SWEETBREAD, Chanterelles, Potatoes, Fine Herbs
WILD KING SALMON, White Corn, Romano Beans, Cucumbers, Basil
SEARED AHI TUNA, Hummus, Castelvetrano Olives, Jimmy Nardellos, Squid, Orange
TALEGGIO AGNOLOTTI, Corn, Tomatoes, Basil, Parmigiano-Reggiano

MAIN

PRIME BEEF PAVÉ, Hearts of Palm, Arugula Pesto, Tomato Confit, Basil Sauce
BACON WRAPPED VEAL, Lobster Mushrooms, Corn, Haricots Verts, Gnocchi, Poivade Sauce
LIBERTY FARM DUCK, Cherry & Endive Salad, Pistachios, Cocoa Nibs
JAPANESE WAGYU A5, Radish, Black Garlic, Asian Vinaigrette | \$75 Supplement
ROASTED LOCAL LAMB, Tahini Eggplant, Mint, Goat Cheese Stuffed Squash Blossoms
POTATO GNOCCHI, Wild Mushrooms, Pea Shoots, Parmesan Nage

VEGETARIAN SELECTION

*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness*





ARTISAN CHEESE

\$12 Supplement

BUFAROLO

from Quatro Portoni Caseificio

Roasted Sun Gold Tomatoes | Water Buffalo Milk | Bergamo, Italy

MONROE

from Roth Cellars

Creamed Corn, Pickled Mustard Seed | Cow Milk | Monroe, Wisconsin

PASCAULINO

from Finca Pascualeta

Roasted Peach Jam | Raw Sheep Milk | Trujillo, Spain

DESSERT

CHESTER BLACKBERRIES

White Velvet Cake, Cardamom Chiboust, Crisp Puff Pastry

SWANTON FARM STRAWBERRIES

Rosé Soaked Lady Fingers, Pink Peppercorn Ricotta Cream, Basil

ROYAL BLENHEIM APRICOTS

Marzipan Cake, Elderflower Cream, Raspberry Sorbet

LEGACY BLUEBERRIES

Yuzu Yogurt Mousse, Young Coconut Sorbet, Ginger Mochi

VALRHONA ILLANKA MOUSSE TORTE

Tarragon Custard, Olive Oil Cake, Toasted Baguette Ice Cream

HOUSEMADE DOMINICAN REPUBLIC 70% "ÖKO CARIBE" CREMEUX

Cocoa Genoise, Caramel Roasted Cherries, Kirsch Cream, Vanilla Bean Ice Milk

TRIO OF SEASONAL FRUIT SORBETS

THREE COURSES 120 | FOUR COURSES 140

Executive Chef Robert Curry

Executive Pastry Chef Paul Lemieux

