



MARCH

Chef's Grand Tasting Menu

AMUSE BOUCHE

NORTH ATLANTIC SCALLOP CRUDO

Espelette Pepper | Grapefruit Olive Oil | Lime Zest | Sea Salt |
Domaine Sérol, "Turbulent", Côté Roannaise nv
Champagne Charles Le Bel "Inspiration 1818", Les Mesnil~ Sur~ Oger nv

BAKED ISLAND CREEK OYSTERS

Coconut Creamed Kale | Crispy Shallots | Parmesan | Brioche Crumble |
Sylvaner, Rottensteiner, Alto Adige 2022
Muscat, Ungrafted, "Old Vines" Atata Valley 2021

MID WINTER'S SALAD

Grilled Radicchio | Orange Supreme | Cayenne Toasted Pistachio | Whipped Ricotta |
Grand Marnier Vinaigrette |
Grüner Veltliner Brundlmayer "Lössterrassen, Niederösterreich 2021
Colombard, Bernard Magrez "L'Aurore", Côtes de Gascogne 2021

PAN SEARED HUDSON VALLEY FOIE GRAS

Apple Butter | Toasted Hazelnuts | Rye Toast |
Sauternes, La Tour Blanche "Emotions", Bordeaux 2020

ROASTED LOVERS LEAP FARM SUCKLING PIG

Soubise | Charred Orange Relish | Broiled Bok Choy | Pickled Peruvian Pepper |
Orange Ginger Coconut Milk Sauce |
Blaifränkisch, Prieler "Johanneshöhe"; Burgenland 2018
Nebbiolo, Paitin "Starda" Langhe 2021

GRILLED PLUME DE VEAU AMERICAN VEAL TENDERLOIN

Onion Soubise | Sautéed Escarole | Prosciutto Brioche Crust |
Black Garlic Demi Glace |
Grenache, Domaine Piaugier "Sablet"; Côtes du Rhône Villages 2020
Monastrell, Lavia; Bullas, Spain 2017

FOUR FAT FOWL ST. STEPHEN

Crostini | Amarena Cherry |
Valdespino "Inocente" Fino, Jerez NV
Madeira, Rare wine Company Historic Cities Collection "Charleston Sercial" nv

VANILLA PAVLOVA

Fresh Orange Curd | Pomegranate Gastrique | Crushed Pistachio |
Brachetto, Cocchi, Piedmont 2021
Riesling, Dr. Loosen "Ürziger Würzgarten, Spätlese", Mosel 2021

MIGNARDISES

One Hundred Sixty Five Dollars
Seventy Nine Dollars ~ Wine Pairings
One Hundred Nineteen Dollars ~ Premium Wine Pairings

CAVIAR SERVICE

dominick purpura SIGNATURE CAVIAR 28g

Crème Fraîche | Shallots | Parsley | Sieved Egg | Toast Points | (Ninety Nine Dollar Supplement)

FIRST COURSE

CHILLED ISLAND CREEK OYSTERS

Pink Peppercorn & Prosecco Mignonette | *dominick purpura* Caviar |

NORTH ATLANTIC SCALLOP CRUDO

Espelette Pepper | Grapefruit Olive Oil | Lime Zest | Sea Salt |

SLOW COOKED COLUMBIA COUNTY PORK BELLY

“Saté Sauces” | Braised Leeks | Pickled Pepper Coulis |

MAINE LOBSTER “NASI GORENG”: INDONESIAN FRIED RICE

Jasmine Rice | Lobster Claw Meat | Vegetables | Fried Egg | Sweet Soy Sauce |

PAN SEARED HUDSON VALLEY FOIE GRAS

Apple Butter | Toasted Crushed Pistachio | Rye Toast | (Nine Dollar Supplement)

WINTER ROOT VEGETABLE POTAGE

Chive Oil | Espelette Casava Chips |

MID WINTER’S SALAD

Grilled Radicchio | Orange Suprêmes | Cayenne Toasted Pistachio | Whipped Ricotta | Grand Marnier Vinaigrette |

MAIN COURSES

PAN SEARED ATLANTIC HALIBUT

Red Wheatberries | Hearts of Palm Purée | Saffron Sauce |

PAN SEARED GEORGE’S BANKS SCALLOPS

Coconut Fumet | Curry Oil | Roasted Sweet Potato | Crispy Shallot |

KALE RICOTTA GNUDI

Caramelized Parsnips | Toasted Pinenut | Brown Butter Sauce | Kale Chips |

ROASTED LOVERS LEAP FARM SUCKLING PIG

Maple Sweet Potato Purée | Charred Orange Relish | Broiled Bok Choy | Pickled Peruvian Pepper | Orange Ginger Coconut Milk Sauce |

PAN SEARED LA BELLE FARM MAGRET DUCK BREAST

Celeriac Purée | Brussels Sprouts Chips | Farro | Lime Leaf Candlenut & Foie Gras Sauce |

GRILLED PLUME DE VEAU AMERICAN VEAL TENDERLOIN

Onion Soubise | Sautéed Escarole | Prosciutto Brioche Crust | Black Garlic Demi Glace |

SLOW BRAISED BEEF SHORT RIB “RENDANG”

Tamarind Roasted Caulilini | Crispy Compressed Rice | Palm Sugar, Lemongrass, Lime Leaves & Chili |

Three Course Prix Fixe ~ Ninety Six Dollars