

## A LA CARTE

### APPETIZERS

<b>Beet Root*</b>	<b>\$52.00</b>	<b>Hudson Valley Foie Gras</b>	<b>\$54.00</b>
Tangy Red Beets, Cider Vinegar and Mustard, Cardinal Prawn, Savoy Cabbage. Yellow Beet and Cardamom Ice Cream, Pickled Shimiji Mushroom, Iberico Ham, Golden Raisins. Sweet Onion Ravioli with Oregano, Roasted Hazelnuts, Smoked Red Beet Syrup, Arugula Salad		Foie Gras Terrine au Naturel, Radicchio Purée with Hazelnut, Cassis Hazelnut Gelée. Duck Consommé, Tapioca, Smoked Duck Breast, Petite Onions, Salsify. Seared Foie, Sauerkraut with Cranberries, Orange Bigarade, Brioche	
<b>The Sea*</b>	<b>\$50.00</b>	<b>Caviar Classic*</b>	<b>\$250.00</b>
Oyster with Calamansi, Dill Gelée, Salmon Egg. Mayfair Soufflé, Sauerkraut with Smoked Pork Belly. Mussels Saupiquet, Green Onion, Pumpkin Ice Cream		Ossetra Caviar, Chives, Whipped Cream, Onion, Eggs Mimosa, Capers, Blini	

### MAIN COURSE

#### THE SEA / LA MER

<b>Halibut</b>	<b>\$65.00</b>	<b>Turbot</b>	<b>\$83.00</b>
Halibut Basted with Green Curry, Black Olive Purée, Chicory Salad. Pork Belly Char Siu, Puff Pastry, Grilled Green Onion, Cilantro, Candied Fresno. Potato Gaufrette with Terre de Sienna		Turbot Rubbed with Vadouvan, Asian Pear, Chorizo, Cucumber. Potato Purée with Preserved Lemon. Fin Meat, Blini, Crème Fraîche with Sesame	
<b>Lobster</b>	<b>\$85.00</b>		
Fricassee of Lobster with Red Wine and Black Pepper, Cauliflower Spiced with Turmeric, Roasted Almonds. Knuckle Meat, Green Bell Pepper, Shallots, Fregola, Bisque. Rillettes with Lime, Cauliflower Bavaroise			

#### THE EARTH / LA TERRE

<b>Berkshire Pork</b>	<b>\$72.00</b>	<b>New Zealand Lamb*</b>	<b>\$74.00</b>
Roasted with Sage, Pork Jus with Nora Paste, Red Cabbage Marmalade, Prunes with Warming Spices. Tartiflette Savoyarde. Radicchio, Balsamic		Roasted with Rosemary, Natural Jus infused with Mint, Crispy Bitter Salads, Burned Onion Petals. Lamb Shank, Braised with Indian Spices. Polenta with Turmeric, Rehydrated Black Raisins	

### STEAKS\*

All meats garnished with Butter Lettuce Carpaccio, Cauliflower Pickle, Shallot Confit with Veal Jus. Choice of Sauce: Béarnaise; Vigneronne; Crème Fraîche, Horseradish and Fine Herbs. Choice of Side: Roasted Garlic Mashed Potatoes; Pomme Dauphin, Thyme, Chives, Sautéed Shallots; Pomme Dauphine with Truffle, Gorgonzola Cream. Add Lobster Tail Supplemental +\$35

<b>USDA Prime Beef, Nebraska, 14oz Rib Eye</b>	<b>\$81.00</b>	<b>American Wagyu, Lindsay Farm, Oregon, 6.5oz Filet Mignon</b>	<b>\$86.00</b>
<b>A5 Japanese Wagyu, Kyushu, Japan, 8oz Strip Loin</b>	<b>\$180.00</b>		

### SIDE DISHES

<b>Creamed Spinach</b>	<b>\$11.00</b>	<b>Steamed Vegetables</b>	<b>\$12.00</b>
<b>Small Seasonal Salad</b>	<b>\$10.00</b>		