

One if by Land,



Two if by Sea

*Executive Chef ~ Gary Volkov
Pastry Chef ~ Vera Elezovic*

Three Course Prix Fixe

\$98

Appetizers

Roasted Butternut Squash

Pickled shimeji mushrooms, rice noodles, poached egg, thai basil

Nantucket Scallop Tempura

Quail egg, pickled vegetables, cilantro, sriracha mayo

Maine Peekytoe Crab Soufflé

Lemon brown butter sauce

Seared Hudson Valley Foie Gras

Roasted Bartlett pear, cinnamon brioche, beurre noisette aioli

Braised Berkshire Pork Belly

Foie gras pate, charred watercress, port glazed chestnuts

Duo of Octopus

Maduros, red onion salsa, aji verde

Pan Seared Veal Sweetbreads

Crispy spaetzle, brussel sprouts, sauerkraut

Ricotta di Bufala Gnochi

Tomato confit, artichoke hearts, lemon thyme

Kale & Shiitake Mushroom Salad

Organic quinoa, black garlic, roasted peppers, feta

Entrées

Crispy Duck Breast

Duck confit raviolo, butternut squash, brussel sprout leaves, maple poultry jus

Roasted Veal Chop \$10 supp.

German fingerling potato salad, apple smoked bacon, whole grain mustard sauce

Lightly Smoked Sea Bass

Peruvian purple potatoes, scallion, truffled beurre blanc

Beef Wellington

Mushroom duxelle, beurre rouge

Maine Lobster Cioppino

Heirloom tomato broth, fennel confit, basil

Rack of Colorado Lamb

Granny smith & potato gratin, braised leeks, sunchoke veloute

Salmon Coulbiac en Croute

Mushroom duxelle, buckwheat, swiss chard, baby beets, horseradish sauce

Dry-Aged Bone-In Tomahawk for Two

Bone marrow potato hash, bordelaise, haricot vert

Sides \$12

Mushroom Risotto ~ Steamed Haricot Verts ~ German fingerling potato salad

Glazed Carrots ~ Broccoli Rabe ~ Granny smith & potato gratin,

Brussel sprouts, Swiss chard, Spaetzle

Chef's Tasting Menu

7 Courses \$135

Wine Pairing \$70

Seared Scallop

Butternut Pho, pickled shimeji

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Seared Hudson Valley Foie Gras

Roasted Bartlett pear, cinnamon brioche, beurre noisette aioli

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Duck Raviolo

Butternut squash, brussel sprout leaves, maple poultry jus

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Lightly Smoked Sea Bass

Peruvian purple potatoes, scallion, truffled beurre blanc

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Rack of Colorado Lamb

Granny smith & potato gratin, braised leeks, sunchoke veloute

Or

Beef Wellington

Mushroom duxelle, filet mignon, buerre rouge

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Tasting of Cheeses

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Grand Marnier Soufflé