

TASTING MENU

HAMACHI CRUDO

Osetra Caviar, Saffron Cured Yellowtail, Blood Orange Beurre Blanc (39)

ROCK SHRIMP TORTELLINI

Summer Corn, Farmer's Tomato (17)

or

ALBA WHITE TRUFFLES

Tagliarini or Acquerello Risotto (95)

(65 supplement)

HUDSON VALLEY FOIE GRAS TART

Marcona Almond, Honey Scented Yogurt (19)

LINE CAUGHT HALIBUT

Cacao, Walnut, Coulatura (38)

GREEN VALLEY VENISON

Toasted Rye, Sugar Snap Peas (45)

QUADRELLO DI BUFALA

Hibiscus Scented Apricot, Hazelnut Crunch (14)

CARLOTTA

Lemon Pound Cake, White Chocolate, Pistachio (10)

49 Per Person – Three Course

Wine Pairings 36/50

98 Per Person – Five Course

Wine Pairings 52/70

135 Per Person – Seven Course

Wine Pairings 70/90

The Grand Chefs Tasting 225

All items are available a la carte

KALUGA STUFFED BAKED KENNEBEC POTATO 95 KALUGA SELECT CAVIAR 95 RUSSIAN OSETRA CAVIAR 150 TSAR NICOULAI RUSSIAN GOLDEN OSETRA 225
