



TASTING MENU

LOBSTER BISQUE

BUTTER POACHED LOBSTER ° CORAL FROTH
Chardonnay, Souverain, 2009, Sonoma County, California

~

DUCK CONFIT RAVIOLI

BACON & ROASTED GARLIC SAUCE ° PINE NUT CRUMBLE ° SORREL

~

SEARED HUDSON VALLEY FOIE GRAS

BANANA PAIN PERDU ° MARCONA ALMOND BUTTER ° VANILLA PEAR
Riesling Auslese, B. Loosen, 1986, Rheingau, Germany

~

BLOOD ORANGE SORBET

SPARKLING WINE ° WINTER CITRUS ° CHAMPAGNE GELÉE

~

SPICED RUBBED ELK LOIN

CELERY ROOT PUREE ° ACACIA HONEY GLAZED TURNIPS
BRUSSEL SPROUTS ° TELLICHERRY PEPPERCORN SAUCE
Vacqueyras, Domaine Le Sang Des Cailloux, 2006, Rhone Valley, France

~

SARATOGA COUNTY TRUFFLE FALLS CHEESE

PECAN VINAIGRETTE ° LOCAL APPLE ° SWEET & SPICY NUTS

~

“BARK EATER CHOCOLATE”

CHOCOLATE TWIGS ° SESAME STONES ° ROASTED ROOT ICE CREAM
Framboise Beer, Lambic, Belgium

\$115 PER PERSON

\$58 WINE PAIRING

CHEF NATHAN RICH

SOMMELIER CHRISTIAN LACOMBE

WE WOULD LIKE TO EXTEND OUR THANKS TO THE LOCAL FARMS WHO SHARE THEIR GREAT PRODUCTS WITH US. THEY ARE TRUE ARTISANS.

APPETIZERS

LOBSTER BISQUE

BUTTER POACHED LOBSTER ° CORAL FROTH 12

ASGAARD FARMS GOAT CHEESE & POACHED PEARS

SPICED GRAPES ° CANDIED NUTS & SEEDS ° PETIT GREENS 12

RADICCHIO & ENDIVE SALAD

VALDEON BLUE CHEESE ° CRISP LOCAL APPLE

CELERY ROOT ° WALNUT ° MAPLE VINAIGRETTE 15

SEARED HUDSON VALLEY FOIE GRAS

BANANA PAIN PERDU ° MARCONA ALMOND BUTTER ° VANILLA PEAR 18

SEARED ATLANTIC SCALLOPS

ACORN SQUASH ° SAFFRON LEEKS ° CHAMPAGNE BEURRE BLANC 16

DUCK CONFIT RAVIOLI

BACON & ROASTED GARLIC SAUCE ° PINE NUT CRUMBLE ° SORREL 16

ENTRÉES

PAINTED HILLS BEEF STRIP LOIN

38 SMOKED POTATO ° GLAZED BEETS ° PICKLED SCALLION ° FOIE GRAS DEMI

GRILLED QUAIL

28 BRAISED ENDIVE ° SQUASH ° SALTED POTATO ° PORT JUS

KUROBUTA PORK OSSO BUCCO

32 ROASTED ROOT VEGETABLES ° CARROT PUREE ° ROSEMARY JUS

BOUILLABAISSE

38 POTATO ° SAFFRON-TOMATO BROTH ° FOCACCIA ° GARLIC AIOLI

SEARED WILD STRIPED BASS

38 BARLEY RISOTTO ° BLACK TRUMPET MUSHROOM ° BEURRE BLANC

NOVA SCOTIA HALIBUT

38 BABY FENNEL ° BLACK LENTILS ° LOBSTER SAUCE

ACORN SQUASH AGNOLOTTI

24 SPAGHETTI SQUASH ° BRUSSEL SPROUTS ° BROWN BUTTER & CRÈME FRAICHE

IF YOU DESIRE LIGHTER OPTIONS OR HAVE ANY DIETARY CONCERNS
PLEASE INQUIRE WITH YOUR SERVER, OUR CHEF IS HAPPY TO ACCOMMODATE.

