

**PRIX FIXE 49.**

**APPETIZERS**

English Rose / chicken liver & foie gras parfait, bittersweet chocolate & stout, pickled mushroom & pumpkin

Brooklyn Burrata / four cheeses, lemon & thyme cappuccino sauce

Heirloom Beets / French onion soup custard, ricotta salata, tarragon powder

Yellowtail Hamachi / green chartreuse, smoked cucumber & green grapes, dill juices

Slow Grilled Maine Scallop / leek & truffle vinaigrette, parsnip vanilla sauce

Creekstone Steak Tartare / salted kombu, quail egg, ossetra caviar, parmesan toast

*Supplement of 10.*

**MAINS**

Perigord Truffle Risotto / 48 month parmigiano reggiano

Braised Atlantic Halibut / carrot & ginger purée, yuzu glaze, lobster grapefruit sauce

Wild Caught Black Bass / twice baked sunchokes with perigord truffle, lemon brown butter sauce

Berkshire Pork Chop / confit satsuma mandarin, sea buckthorn, juniper

Long Island Duck Breast / lavender & coriander spiced, earl grey & fig sauce 39.

Prime Beef Filet / roasted salsify, morel mushroom, sauerkraut

*Supplement of 15.*

**SIDES 8**

Steamed Broccoli / lemon zest

Steamed Greens / sesame & yuzu dressing

Crisp Green Salad / green goddess

Potato Gratin / nutmeg, cabot cheddar



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