

## PRIX FIXE MENU

### Appetizer

#### CHILLED MAINE CRAB

tomato concassé, fava beans, pickled cucumber, cumin tuile

#### SALAD OF WARM DUCK CONFIT

bitter greens, horseradish dressing, sliced baby beets

#### PARMESAN POTATO GNOCCHI

grilled scallion, jersey heirloom tomatoes

#### SEARED YELLOWFIN TUNA

asian pear, shiitake, and watercress salad, sesame pomegranate vinaigrette

#### CARROT GINGER SOUP

curry dust, lemon oil, whipped cream

#### FRESH OYSTERS ON THE HALF SHELL

six chilled oysters, cucumber granité, pickled ginger, wasabi tabikko

#### SEARED NEW YORK STATE FOIE GRAS

fresh nectarines, nectarine jam, lemongrass broth *(supplement \$7)*

### Main Course

#### PAN SEARED RED SNAPPER

japanese eggplant, vegetable marinière, lemon confit

#### SEARED SEA SCALLOPS

braised leeks, marinated mushrooms, potato and shellfish nage

#### ATLANTIC COD

ecresée potatoes, cockel clams, chorizo, tomato fennel broth

#### BRAISED SHORT RIBS

carrot and celery root galette, swiss chard, pearl onions

#### ROASTED ORGANIC PORK

pommes anna, apple rosemary purée, haricot vert

#### ROASTED DUCK BREAST

austrian bread dumpling, root vegetables, cranberry purée

#### SIRLOIN STEAK

potato purée, braised mustard greens, tomato compote

### Cheese Course

*\$17 supplement*

#### OUR ARTISANAL CHEESE SELECTION

chef's fruit confiture

### Dessert

#### HONEYCOMB CRÈME BRÛLÉE

macerated blackberries, gingersnap cookie

#### PECAN TART

pumpkin seed brittle, ginger ice cream

#### LEMON SCENTED CHOCOLATE TART

vanilla crème fraîche, salted caramel, pistachio dust

#### CHOCOLATE COULANT

coffee ice cream, chocolate caramel center

#### ICE CREAMS AND SORBETS

seasonal selection

#### OUR ARTISANAL CHEESE SELECTION

chef's fruit confiture *(supplement \$7)*

*Three Course Menu*  
**\$52**