

Three-Course Prix Fixe Menu \$95

First Course

Snapper Sashimi 🍣

Aloe • Jalapeno • Fresh Herbs

Ahi Tuna 🍣

Yuzu • Uni • Trout Roe

Roasted Rabbit

Heirloom Carrots • Herbs • Peach

Seared Hudson Valley

Foie Gras (supp \$5) 🍷
Hickory • Strawberry Umeboshi •
Smoked Duck

Seared Sea Scallop

Pomegranate Blossom • Chowder Emulsion

Truffle Risotto (white truffle supp \$60)

Podda Classico • Soft Poached Egg

Roasted Cauliflower 🍷

Toasted Almonds • Cheddar Beer Bearnaise

Gorgonzola Soup

Toasted Walnuts • Clams • Local Apple

Second Course

Branzino

New Potatoes • Ramp Bagna Cauda • Langoustine

Turbot

Jasmine • Baby Squid • Mushroom Consommè

Salmon 🍣

Red Cabbage • Spiced Walnuts • Beurre Rouge

Maine Lobster (supp \$10)

Escargot • Meyer Lemon • Spiced Carrots

Wagyu Beef 🍣 (supp \$15)

Smoked Potato Purée • Sherry Wine Reduction

Venison Tenderloin 🍣

Black Tuscan Kale Pistou • Black Currants

Long Island Duck

Pomegranate • Cardamom • Wild Rice

Pumpkin Gnocchi

Crispy Chestnuts • Autumn Squash Caponata

Tasting Menu \$150

Optional Wine Pairing \$125

Menu requires participation of entire table

White Truffles \$60 per Serving

Available for courses of your selection

Ahi Tuna 🍣

Uni • Yuzu • Trout Roe
Sparkling Pointe, Brut, "Seduction,"
North Fork of Long Island 2005

Seared Hudson Valley Foie Gras 🍷

Hickory • Strawberry Umeboshi •
Smoked Duck
Satsuma Godai, "Umeshu-Plum Sake," Japan

Turbot 🍣

Jasmine • Baby Squid • Mushroom Consommé
Sohm & Kracher, Grüner Veltliner,
Niederosterreich, Austria 2012

Maine Lobster

Escargot • Meyer Lemon • Spiced Carrots
Méo-Camuzet Frère & Sœurs, Bourgogne,
France 2012

Wagyu Beef 🍣

Smoked Potato Purée • Sherry Wine Reduction
Heitz Wine Cellars, Cabernet Sauvignon,
Napa Valley, California 2009

Foglie De Noce 🍷

Fig Cake • Sunchokes • Local Pear
Domaine des Schistes, Rivesaltes, "Solera,"
Languedoc-Roussillon, France NV

Almond Dacquoise

White Chocolate Mousse • Almond Praline
Marenco, Brachetto d'Acqui, "Pineto,"
Piedmont, Italy 2012

Tasting Menu is available until 9:30 PM

Chef de Cuisine Angie Berry Sommelier Annie Turso

🌿 SUITABLE FOR VEGETARIAN

🍷 CONSUMER ADVISORY: CONTAINS RAW OR UNDERCOOKED FOOD PRODUCTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

18% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE. PLEASE KINDLY REFRAIN FROM USING YOUR CELL PHONE WHILE DINING IN ASIATE. BEFORE PLACING YOUR ORDER,

PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.