

# asiate

## Three-Course Prix Fixe Menu \$95

### Caspian Sea Caviar

**Classic Ossetra** 🍷  
“Deep Brown”  
Ounce • Accompaniments  
**+ 110. Supplement**

**Golden Ossetra Caviar** 🍷  
“Golden”  
Ounce • Accompaniments  
**+ 250. Supplement**

**Beluga Hybrid** 🍷  
“Dark Grey”  
Ounce • Accompaniments  
**+270. Supplement**

### Black Truffle selection

**\*Winter Australian Black Truffle**  
Gram  
**+15. Supplement**

### First Course

**Lentil du Puy Hummus** 🍷  
Homemade Vegetable Chips • Lemon Oil •  
Japanese Rose Bush Sea Salt

**Maine Lobster** 🍷  
Carrot QP • Heart of Palm •  
Ginger Powder  
**+ 10. Supplement**

**\*Seared Scallops** 🍷  
Wild Mushroom Panache • Charred Coconut Foam

**Japanese Hamachi Sashimi** 🍷  
Saffron Aioli • Pickled Market Vegetables •  
Pink Peppercorn Dust

**Seared Spanish Octopus** 🍷  
Cauliflower Puree • Kalamata Olive Powder

**\*Hudson Valley Foie Gras** 🍷  
Spice Port Wine • Lychee •  
Pumpkin Seed  
**+ 10. Supplement**

**\*Truffle Burrata** 🍷  
Pickled Strawberries • Smoked Sea Salt

**Tuna Tataki** 🍷  
Avocado Herb Mousseline • Fennel Crisp •  
Baby Radish

### Entrée

**\*Cod** 🍷  
Yuzu Meunière • Baby Leek •  
Globe Artichoke

**Arctic Char** 🍷  
Cherry Blossom Miso • Maitake •  
Scallion

**\*Lamb Loin** 🍷  
Pistachio Pesto • Beans Ragout •  
Celeriac Gnocchi

**Spice Grilled Glazed Dorade** 🍷  
Tomato Sofrito Couscous • Herb Greek Yogurt

**\*Seared Long Island Duck Breast** 🍷  
Carrot Puree • Chinese Long Beans

**\*Fresh Hand Cut Pasta** 🍷  
Morel Sauce • White and Green Asparagus

**\*Duo of Grass-fed Snake River Wagyu Beef** 🍷  
Béarnaise Sauce • Pomme Dauphine •  
Broccoli Puree  
**+ 15. Supplement**

## Tasting Menu \$150 Optional Wine Pairing \$125

**Maine Lobster** 🍷🍷  
Carrot QP • Heart of Palm •  
Ginger Powder  
*Louis Roederer, Brut, “Collection,” Champagne, Reims - NV*

**Seared Scallops** 🍷  
Wild Mushroom Panache • Charred Coconut Foam  
*Schloss Hallburg, Silvaner, Franken, Germany, 2013*

**Dover Sole** 🍷  
Yuzu Brown Meunière • Baby Leek •  
Globe Artichoke  
*Clos Floriene Blanc, Bordeaux Blanc, Graves 2010*

**Hudson Valley Foie Gras** 🍷  
Spice Port Wine • Lychee • Pumpkin Seed  
*Amis Sains-Abris, Pinot Noir, Santa Barbara County, CA 2012*

**Duo of Grass-fed Snake River Wagyu** 🍷  
Béarnaise Sauce • Pomme Dauphine •  
Broccoli Puree  
*Poderi Elia, Serracapelli, Barbaresco, Italy, 2008*

**Strawberry Shortcake**  
Pink Velvet Cake • Lime • Crème Fraiche Ice Cream  
*Alain Renardat-Fache, Vin Du Bugey, “Cerdon,” Savoie, 2014*

*Menu requires participation of entire table  
Tasting Menu is available until 9:30 PM*

Executive Chef **Cyril Renaud** Executive Pastry Chef **Dina Bonnet**

@mo\_newyork #Asiate

🍷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 5 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