

# 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 Sans-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