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platters to share

HORS D'OEUVRES*	AMERICA'S BEST	SIGNATURE CAVIARS*
FOIE GRAS TOAST & JAM	SHELLFISH*	GOLDEN OSETRA
SMOKED SALMON	MAINE LOBSTER	RUSSIAN OSETRA
WAGYU BEEF TARTARE	OYSTERS	SIBERIAN OSETRA
CRAB BLT	CRAB	
	PRAWNS	PARFAIT OR
	CEVICHE	TRADITIONAL
18	MP	MP

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starters

MARKET GREENS WARM GOAT CHEESE, HAZELNUT BUTTER, SECKEL PEAR	17
HEIRLOOM TOMATO SOUP MAINE LOBSTER, TOASTED BRIOCHE, WHITE CHEDDAR	22
HAMACHI SASHIMI* YUZU VINAIGRETTE, PONZU GELEE, MICRO SHISO	19
SWEET CORN "CRÈME BRULEE" SUMMER TRUFFLE, HEARTS OF PALM	23
BOUILLABAISSE DUMPLING HAWAIIAN BLUE PRAWN, SAFFRON ROUILLE	22
HUDSON VALLEY FOIE GRAS DUO* CHERRY, RHUBARB, VANILLA FRENCH TOAST	27
AHI TUNA TARTARE* ANCHO CHILE, SESAME OIL, PINE NUTS, MINT	26
RISOTTO NERO ALASKAN KING CRAB, MANILA CLAMS, SHELLFISH FROTH	28

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for the table

WHOLE ROASTED FOIE GRAS* CARVED TABLESIDE	MP
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grilled & butter basted steaks from america's pastures

ANGUS BEEF FILET*	59
WAGYU RIBEYE*	75
WAGYU STRIP LOIN*	78
ANGUS PORTERHOUSE FOR TWO*	110
GARNISHED WITH GLAZED VEGETABLES, FINGERLING POTATOES AND RED WINE JUS	

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entrées

KING SALMON* ARTICHOKE HEARTS, BARIGOULE, BACON LARDON	42
PHYLLO-CRUSTED SOLE CRAB BRANDADE, PEA SHOOTS, SAUCE DIJON	55
DIVER SCALLOPS* BABY LEEKS, OLIVE OIL POTATO, OYSTER BUTTER	44
"THREE SEAS"* TASTING OF JAPANESE FISH, BAMBOO RICE, GINGER VINAIGRETTE	46
MARY'S CHICKEN ANSON MILLS FARRO, GLAZED PARSNIP, RED WINE BRAISED LEG	36
LOIN OF VEAL* MORELS, ASPARAGUS, COMTE FONDUE	41
AHI TUNA* HUDSON VALLEY FOIE GRAS, CRISPY POTATO, CHANTERELLE	58
MAINE LOBSTER POT PIE BABY VEGETABLES, TRUFFLE-LOBSTER CREAM	MP

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sides

FOIE GRAS FARRO*	15	BOK CHOY	13	JALAPENO CREAM CORN	13
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* HEALTH DISTRICT NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS