

### CHEF'S TASTING MENU

#### **First**

#### Tuna Crudo

Cucumber Chutney, Ponzu-Chive Vinaigrette, Pickled Ginger, White Sturgeon Caviar

#### Second

# Seared Scallops

Osetra, Potatoes Tourne, Tri-Colored Cauliflower Florets, Mussels, Cream of Cauliflower

#### **Third**

# Patty Pan Squash Croquette

Meyer Lemon Labneh, Corn Citrus Salsa

## Fourth

## Canard aux Airelle

Hudson Valley Duck Breast, Forbidden Rice, Lingonberry Duck Jus Reduction, Lardon Brussels Sprouts

#### Intermezzo

# Fifth

# Beef Wellington

Haricot Verts, Pommes Pureé, Green Pea Pureé, Bordelaise Glace

### Sixth

#### Fraisier

Basil Strawberry Sorbet, Herbal Crumble

#### Petite Fours & Pâte de Fruits

\$195.00

~ Optional Wine Pairing \$150.00 per person ~

We Kindly request that entire table to participate for a harmonious dinning experience. | The consuming of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness. If you have a food allergy or special dietary requirement, please inform your server or the manager.