WELCOME

La cigogne, the stork, is one of the most cherished symbols of Alsace, where they are believed to bring good luck.

It was and still is a fitting source of inspiration, and it adorns the Forty-Second Street entrance to represent not only the birth of my first restaurant but also a rebirth, or a modern take on the traditional flavors of my region.

It is a symbol that is at the heart and soul of my cooking.



RELAIS & CHATEAUX

Forbes

LES GRANDES TABLES DU MONDE

GRAND AWARD

Four Diamond Award

OUR FOOD

Our menu reflects the rich, natural and diverse food bounty of the American Northeast. Our team sources the best ingredients from small, dedicated producers, farms and fishermen from Long Island, the Tri-State area, Pennsylvania and New-England. We emphasize sustainability, responsible and ethical farming and fishing practices. It is part of our mission to cherish, protect and care for these tenets for the enjoyment of future generations.

We are delighted to share them with you.

The Gabriel Kreuther Team

CULINARY TEAM

Gabriel Kreuther Chef/Owner
Andy Choi Executive Chef
Will Cesark Chef de Cuisine
Nicolas Chevrieux Executive Pastry Chef

TO SHARE

Applewood Smoked Bacon Tarte Flambée **26**
onion • crème fraîche

Hen of the Woods Mushroom Tarte Flambée **32**
comté cheese • nutmeg

Truffled Country Pâté **36**
seasonal pickles • toasted sourdough batard

Daily Cheese Cart Selection **42**
Our selection represents small productions of local & European cave-aged cheeses. Served with local honeycomb, seasonal marmalade, and toasted raisin-walnut bread

CAVIAR SERVICE by PETROSSIAN
Accompanied by saffron blini & coffee espuma

Sustainable Imperial Kaluga Caviar 50g **350**
Large, firm pearls encapsulate a wonderfully nuanced and buttery flavor profile. Derived from a natural hybrid of Huso Dauricus & Acipenser Shrenckii, this caviar boasts an incredibly clean, oceanic finish.

Sustainable Imperial Ossetra Caviar 50g **375**
A delicate, finer-pearled expression. This rich, celebratory caviar comes from sustainably farm raised Acipenser Gueldenstaedtii. Full bodied and nutty on the palate with aromatics of bright sea brine.

CHEF'S TASTING MENU **325**
Crafted around local and seasonal ingredients, our dishes are created with traditional notes and evolutionary vision. Celebrate our take on the culinary heritage of Alsace and how it influences seasonal New York City fine dining.

WINE PAIRINGS **255/595**
Sourced from wine growing regions around the world, both traditional and unconventional, our wine pairings are carefully selected to accompany each dish on our Chef's Tasting Menu.

PRIX FIXE

FIRST COURSE

La Belle Farms Foie Gras Terrine
madeira gelée • apricot jam • brioche

Raw Diver Scallop Tartare*
(add 10g kristal etolilé 48 supplement)
jalapeño coulis • black radish • hokkaido uni

Cashew & Wild Mushroom Parfait
granny smith apple • teff gâteau • salmon roe

Dry Aged Bluefin Tuna*
pinenut dressing • marinated crosnes • fermented gooseberries

Sustainable Imperial Ossetra Caviar 30g (145 supplement)
saffron blini • coffee espuma

MID COURSE

Crispy Sweetbreads
rosemary • candied ginger • port wine jus

Sturgeon & Sauerkraut Tart
applewood smoke • sabayon • imperial kaluga caviar

Pan Roasted Skate Cheeks
yukon potato espuma • crispy onions • sauce grenobloise

Squid Ink Gnocchetti
razor clams • broccoli rabe pesto • garlic breadcrumbs

Seared Sullivan County Foie Gras
roasted orange • marcona almonds • grand marnier gastrique

Ravioli "Strasbourgeoise"
bone marrow & fines herbes • sunchoke broth • parmesan

3-Course 200
First, Entrée, Dessert

4-Course 235
First, Mid, Entrée, Dessert

*consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of illness

PRIX FIXE

ENTRÉES

Gently Poached Nova Scotia Halibut
rhubarb • comté crust • smoked mussel nage

Atlantic Black Bass
parsnip • multigrain crumble • onion bouillon

Maine Lobster (20 supplement)
morels • vin jaune • chicken sauce américaine

Two Week Aged Hudson Valley Duck Breast
sicilian pistachio • cauliflower • sour cherry jus

Elysian Fields Lamb Saddle
asparagus • stone fruit • lovage

Kozatsu A4 Wagyu Striploin (55 supplement)
soubise • komatsuna • black garlic jus

DESSERT

Chocolate Tart Soufflé
coffee crémeux • pecan praline • dewar's whiskey sabayon

Fleur de Printemps
grapefruit namelaka • ginger beer foam • poached rhubarb

Ube Pearl
passion fruit & banana • ube granita • milk chocolate brownie

Prisme de Fraise
matcha riz au lait • strawberry contrast • misugaru ice cream

Selections from the Cheese Cart In Lieu of Dessert
(18 supplement with Prix Fixe Menu)

SWEET WINES

Vietti Moscato **16**
Asti 2024

Karthäuserhof Riesling **40**
"Eitelsbacher Karthäuserhofberg" Auslese Ruwer 2018

Doisy-Védrines **28**
Sauternes 2004

Château Gilette **185**
"Crème de Tête" • Sauternes 1983

Royal Tokaji **95**
"Essencia" • Tokaj, Hungary 2016

F.E. Trimbach Gewurztraminer **60**
Sélection de Grains Nobles, Alsace 2001

FORTIFIED WINES

Ramos Pinto **31**
"RP20" • Porto NV

Warre's **38**
"Otima Colheita" • Porto 1992

Dow's **67**
"30 Year Tawny" • Porto NV

Dow's **85**
"40 Year Tawny" • Porto NV

D'Oliveiras **145**
"Verdelho" • Madeira 1981

D'Oliveiras **75**
"Malvazia" • Madeira 2000

D'Oliveiras **85**
"Verdelho" • Madeira 1994

The Rare Wine Co. **32**
"Malmsey" • Madeira NV

The Rare Wine Co. **32**
"Rainwater" • Madeira NV

The Rare Wine Co. **32**
"Sercial" • Madeira NV

Toro Albala **31**
"Don PX Gran Reserva" • Montilla-Morilles 1999

Equipo Navazos **73**
"La Bota de Pedro Ximénez #56" • Jerez

El Maestro Sierra **95**
Choice of "Oloroso 1/14 or Amontillado 1830" • Jerez

Geoffroy **35**
"Ratafia de Champagne Rouge" • Cumières NV

AFTER DINNER DRINKS

EAU DE VIE

Trimbach 18
Kirsch • Alsace

Massenez 16
Marc d'Alsace

Rochelt 55
Muscat • Austria

AMARO

Montenegro 18
Bologna

Suze 18
Auvergne

CHARTREUSE

Chartreuse 23
Choice of Yellow or Green • Grenoble

V.E.P 38
Choice of Yellow or Green • Grenoble

Santa Tecla 55
"Santa Tecla" • Grenoble

Cuvée des Meilleurs Ouvriers de France 57
"MOF" • Grenoble

Le Génepi des Pères Chartreux 59
"Abrupt" • Grenoble