# 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

AAA 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 Selection (3pc)** **42**
local honeycomb • seasonal marmalade

# 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 **155**
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 **155**
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 120

(choice of one)

**Gem Lettuce & Radicchio Salad**
marinated beets • pumpkin seed crumble• parmesan dressing

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

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

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

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

(choice of one)

**Murray River Cod**
tempura squash blossom • basque style pisto • red bell pepper jus

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

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

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

(choice of one)

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

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

**Selections from the Cheese Cart In Lieu of Dessert**
(18 supplement)

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

# À LA CARTE

## TO START

**Gem Lettuce & Radicchio Salad** **26**
marinated beets • pumpkin seed crumble• parmesan dressing

**Dry Aged Bluefin Tuna*** **45**
pinenut dressing • marinated crosnes • fermented gooseberries

**La Belle Farms Foie Gras Terrine** **54**
madeira gelée • apricot jam • brioche

**Sturgeon & Sauerkraut Tart** **38**
applewood smoke • sabayon • imperial kaluga caviar

**Squid Ink Gnocchetti** **41**
razor clams • broccoli rabe pesto • garlic breadcrumbs

**Cashew & Wild Mushroom Parfait** **37**
granny smith apple • teff gâteau • salmon roe

## MAIN

**Gently Poached Nova Scotia Halibut** **68**
rhubarb • comté crust • smoked mussel nage

**Murray River Cod** **56**
tempura squash blossom • basque style pisto • red bell pepper jus

**Roasted Alsatian Country Sausage** **34**
sauerkraut • mustard

**Hudson Valley Duck Leg Confit** **44**
pomme purée • marinated brussles sprouts • sauce à l'orange

**Two Week Aged Hudson Valley Duck Breast** **62**
sicilian pistachio • cauliflower • sour cherry jus

**Kozatsu A4 Wagyu Striploin** **115**
soubise • komatsuna • black garlic jus

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

# À LA CARTE

### 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.

## DESSERT 26

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

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

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

# 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 2007

# 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**
"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

# DIGESTIFS

## 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