

Chef's Twelve Course Tasting Menu

Ahi Poke

Tobiko, Orange, Soy, Cucumber

Quilcine Bay Oysters on the Half Shell

Horseradish, Cocktail Sauce, Lemon

Beet Salad

La Cuesta Farms, Goat Cheese

Seared Scallop

Red Bell Coulis, Herbed Orzo

Wild Alaskan Salmon

Spinach, Garbanzos, Chorizo Butter

Prime Beef Tartare

American Sturgeon Caviar

Truffled Dijon Aioli, Quail Eggs

Grilled Honey-Glazed Quail

Cannellini Bean Cassoulet, Braise Fennel

Red Wine Braised Boneless Short Rib

Roasted Garlic & Mascarpone Polenta

Maple Leaf Farms Duck

Cinnamon Seared Breast, Foie Gras, Apple Relish, Port Syrup

Prime Aged Filet Mignon

*Chanterelle Mushroom, Brussels Leaves,
Glazed Honey Roasted Cipollinis, Purple Potato*

Artisanal Cheese

Chef's Nightly Selection with Toast Points

Warm Chocolate Croissant Pudding

Irish Car Bomb Gelato

145 Per Person

*Jonathan Gelman
Executive Chef*

Pastry Chef

Tony Sansalone