

CHEF'S TASTING

Oyster of the Day

Yuzu and Cucumber Foam

House Made Duck Prosciutto Salad

Green Asparagus, Chilled Béarnaise, Soft Egg

Wild Mushroom Soup

Pumpkin Seeds, Green Scallion, Croutons, Wild Local Mushrooms

Scallops Crusted with Walnuts

Parsnip Puree, Cider, Meat Jus

Scottish Salmon (Seared)

Smoked French Green Lentils, Brunoise Vegetables, Tomato Confit

Or

Beef Tenderloin (Pan Seared)

Celery Root Puree, Fall Vegetables, Bordelaise Sauce

Cheese and Quince Paste

New York Cheese Cake

Almond Crust, Cream Cheese, Sour Cream, Vanilla Bean, Berries Marmelade

5 Course 78

7 Course 98

Wine Paired to accompany dinner 78

Wine Paired to accompany dinner 92

Reserved Pairing 92

Reserved Pairing 118

Lobster Grand Cru Four Course Tasting 80

Tasting Menus Are Suggested For The Entire Table