



### *FIRST COURSE*

Blue Crab Gratinato, Radicchio and Honeydew Salad 19.

Hickory Smoked Sea Scallops, Cauliflower, Marcona Almonds 19.

Pumpkin Agnolotti, Marjoram Brown Butter, Amaretti Cookie Dust 17.

Maine Lobster Salad, Pomegranate, Shaved Fennel, Saffron Vinaigrette, Vanilla Fog 22.

Plancha Seared Hudson Valley Foie Gras, Apple and Cranberry Compote, Toasted Brioche 23.

Charcoal Roasted Gulf Shrimp, Truffle Poached Hen Egg, Prosciutto, Branch Creek Greens 18.

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### *SECOND COURSE*

Maine Lobster, Pine Nuts, Butternut Squash Risotto 39.

Atlantic Halibut, Roasted Porcini, Sunchokes, Currants 39.

Roasted Baby Lamb Rack, Brussels Sprouts, Cipollini, Pumpkin Purée 39.

Wild Striped Bass, Baby Spinach, Little Neck Clams, Saffron Citronette 36.

Rossini Style Filet Mignon, Caramelized Onion Tart, Foie Gras, Truffle Jus 45.

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### *SIGNATURE*

Sautéed Dover Sole, Lemon-Pine Nut Butter Sauce 49.

*DINNER  
SERVICE*



*EXECUTIVE CHEF  
ANDREW MASCIANGELO*