



FIRST COURSE

- HERB AND LIME MARINATED GULF SHRIMP, JICAMA, PAPAYA, CHILI-LIME POWDER 18.
BLUE CRAB GRATINATO, RADICCHIO AND HONEYDEW SALAD 19.
RICOTTA AND PARMESAN AGNOLOTTI, ENGLISH PEAS, MINT PURÉE, SHALLOT CONFIT 17.
SCOTTISH SALMON TARTARE, YELLOW BEETS, FINGERLING CHIPS, LEMON SABAYON 18.
CRISPY VEAL SWEETBREADS, SHAVED SPRING VEGETABLES, NEW POTATO, PANCETTA, PARSLEY EMULSION 19.
PLANCHA SEARED HUDSON VALLEY FOIE GRAS, STRAWBERRY-RHUBARB, AGED BALSAMIC, BRIOCHE 23.

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SECOND COURSE

- MEDITERRANEAN SEA BASS, ZUCCHINI CARPACCIO, KALAMATA OLIVES 36.
WILD ALASKAN HALIBUT, ARTICHOKE, SWISS CHARD, SAFFRON AIOLI 39.
BUTTER POACHED MAINE LOBSTER, FAVA BEANS, MOREL MUSHROOM RISOTTO 40.
FILET MIGNON, CARAMELIZED ONION TART, ASPARAGUS, SAUCE AUX CHAMPIGNONS 45.
ROASTED BABY LAMB RACK, "PEAS AND CARROTS" 39.

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SIGNATURE

- SAUTÉED DOVER SOLE, LEMON-PINE NUT BUTTER SAUCE 55.

*DINNER
SERVICE*



*EXECUTIVE CHEF
ANDREW MASCIANGELO*