



PRIX FIXE MENU

ONE HUNDRED AND TWO DOLLARS

APPETIZERS

Heirloom Tomatoes | Stracciatella di Bufala | Smoked Almonds | Avocado Sorbet

Orchard Point Oysters | Amish Green Tomato Mignonette

Diver Scallops | Green Tomato Relish | Roe Miso Aioli | Kroppek

American Wagyu "Shabu Shabu" | Chanterelles | Cauliflower | Sesame Pearls

Virginia Quail and Burgundy Snail | Pancake Puff | Chestnut | Bleu D'Auvergne | Rosehip Sauce

*Truffle Carnaroli Risotto | Amish Onsen Egg | Parmigiano Reggiano Vacche Rosse
-Supplement White Truffle \$52-*

Hudson Valley Foie Gras Terrine | Raisin Grape Compote | Truffle Cream | Butter Brioche

ENTREES

Alaskan Halibut | Ossetra Caviar | Banana | Green Sorrel Nage

King Salmon Yew Wood "Bento" | Amish Bees Wax | Brown Butter Emulsion

Lobster "Gratine" | Parisienne Root Vegetable | Nantua Sauce

Marcho Farm Veal Chop | Globe Artichoke | Hazelnut | Red Wine and Pearl Onion Reduction

Martin's Angus Prime Beef | Fairytale Pumpkin | Foie Gras | Chestnut | Zweigelt Vinegar Jus

New Frontier Bison Duo | Heirloom Eggplant | Shishito Pepper | Aji Amarillo

Pennsylvania Lamb | Crispy Kale | Rutabaga | Paw Paw | Apple Cider Gastrique

DESSERTS

Hazelnut Petit Gâteau | Dulcey Crèmeux | Black Currant Sorbet

Meyer Lemon Blueberry Sablé | Violet Frozen Marshmallow | Tahitian Vanilla Ice Cream

Sea Salt Caramel Coffee Tart | Blood Orange | Pomegranate | Bourbon Ice Cream

Honey Marzipan Croustillant | Mandarin Caviar | Pine Nuts | Acacia Honey Ice Cream

Exotic Chocolate Bar | Banana Bread | Tonka Crèmeux | Coconut Milk Sorbet

Fall-Spiced Forelle Pear | Gingerbread | Licorice | Mulled Wine Berry Sorbet

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

**For Your Convenience a Suggested 20% Gratuity Will Be Added to All Parties of 6 or More.



*“We never repent of having eaten too little”
-Thomas Jefferson*

TASTING MENU

ONE HUNDRED AND SEVENTEEN DOLLARS

THE WINE EXPERIENCE

TWO HUNDRED AND SIXTY SEVEN DOLLARS

Amuse Bouche

Orchard Point Chesapeake Oyster | Triple Zero Caviar | Borage Oil
Or

Consommé en Croute | Winter Truffle

“Sir James” Mock Turtle Soup | Madeira | Fromage de Tête
Or

Garden Leek Stew | Caraway Béchamel | Potato Hush Puppies

King Salmon in Bees Wax | March Herbs | Dill Potatoes | Amish Egg Sauce
Or

Braised Green Cabbage Roulade | Shiitake Mushroom | Lemon Balm Stuffing | Broth Rice

Wild Boar Wellington | Hudson Valley Foie Gras | Morel Mushroom Duxelles | Gin Cream Sauce
Or

Local Roasted Rutabaga and Feta | Pecorino Tuile | Broken Black Currant Lovage Sauce

Pre-Dessert

Apple Pandowdy | Brown Butter Brisée | Maple Apple | Pecan Ice Cream

EXECUTIVE CHEF, RALF SCHLEGEL

