

# PRIX FIXE MENU

ONE HUNDRED AND SIX DOLLARS

## APPETIZERS

“Puzzled” Beet Salad | Goat Cheese | Candied Hazelnut | Lemon Thyme Oil  
French White Asparagus | Mangalitsa Ham | Apricot Vinegar and Almond Oil Hollandaise  
Orchard Point Oysters | Cherry Blossom Vinegar | Dried Morello Cherry  
Grilled Japanese Mackerel | Pistachio Butter | Baby Turnips | Potato Broth  
Diver Sea Scallop a la Plancha | Kohlrabi | Pork Rind Crumble | King Crab Emulsion  
American Wagyu Shabu Shabu | Chanterelles | Cauliflower | Sesame Pearls  
Quail Supreme | Spring Carrot | Quail Egg | Salsa Verde  
Truffle Risotto | Slow Cooked Amish Egg | Vacche Rosse Parmesan  
Hudson Valley Foie Gras Terrine | Blackberries | Rhubarb | Butter Brioche

## ENTREES

Linguini al Limone | Jumbo Lump Crab | Bisque  
Dover Sole Almondine *-For Two-* | Sautéed Baby Spinach | Brown Butter Emulsion  
Seared Alaskan Halibut | Ossetra Caviar | Banana Chips | Green Sorrel Nage  
Poached King Salmon Bento | Amish Bees Wax | Brown Butter Emulsion  
Lobster “Gratiné” | Spring Vegetables  
Pan Roasted Marcho Farm Veal Chop | Artichoke | Hazelnut | Red Wine Reduction  
Martin’s Farm Beef Filet | Morel Mushrooms | Semolina Dumpling | Zinfandel Sauce  
New Frontier Bison Loin | Heirloom Eggplant | Shishito Pepper | Aji Amarillo  
Roasted Cervena Venison Rack | Black Walnut | Celery | Venison Jus

## DESSERTS

Hazelnut Cake | Licorice Cream | Madeira | Blackberry Sorbet  
Meyer Lemon Blueberry Shortbread | Violet Frozen Marshmallow | Vanilla Ice Cream  
Sea Salt Caramel Coffee Tart | Pomegranate | Speculoos | Bourbon Ice Cream  
Honey Marzipan Croustillant | Grapefruit Gel | Pine Nuts | Acacia Honey Ice Cream  
Exotic Chocolate Bar | Banana Bread | Tonka Crèmeux | Passion Fruit and Pineapple Gelée  
Green Apple Pavlova | Meringue | Frozen Pecan | Maple Syrup Caviar | Green Apple Sorbet

AT PLUME WE ARE COMMITTED TO SOURCING THE HIGHEST QUALITY AND  
THE FRESHEST INGREDIENTS POSSIBLE

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

## TASTING MENU

ONE HUNDRED AND TWENTY DOLLARS

## THE WINE EXPERIENCE

TWO HUNDRED AND SEVENTY DOLLARS

### Amuse Bouche

Fried Soft Shell Crab | Grilled Rhubarb | Lemon Turnip | Anise Hyssop Purée

*Or*

Roasted Green Bean Tartar | Fiddleheads | Ramps | Red Onion Salsa

Mediterranean Stone Bass | Fava Beans | Buddha's Hand | Bacon Hollandaise

*Or*

French White Asparagus from the Landes Region, France | Kale Lollipop

Spring Poussin | Peanut Purée | English Peas | Apple Balsamic Jus

*Or*

Roasted Eggplant | Black Garlic | Stinging Nettle and Onion Dashi

Slow Cooked Salt Meadow Lamb Rump | Pistachio | Barolo Jus

*Or*

Tartine of Crimini Mushrooms | Soubise

### Pre-Dessert

Hazelnut Panna Cotta | Biscuit Dacquoise | Lemon Confit | Caramelized Hazelnuts

EXECUTIVE CHEF, RALF SCHLEGEL

