

# PRIX FIXE MENU

ONE HUNDRED AND SIX DOLLARS

## APPETIZERS

Baby Heirloom Tomato | Basil Coral Chip | Buttermilk Calamansi Olive Oil Sorbet | Tomato Water

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 Suprême | 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 | 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 | Morels | 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 Petit Gâteau | Dried Fruits and Nuts | Licorice Cream | Madiera | 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

Greek Yogurt Pavlova | Jasmine Meringue | Balsamic Vinegar Caviar | Tayberry 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

White Asparagus Blanc Manger Coral | Triple Zero Caviar | Firefly Squid Confit

*Or*

Amish Spring Kohlrabi | Green Almonds | Crystal Lettuce | Lovage Oil

Butter Poached Dover Sole | Summer Truffle | Purple Cauliflower | Clam Nage

*Or*

English Pea Agnolotti | Sugar Snap Peas | Morels | Charred Ramps

Lamb Tenderloin Saltimbocca | Fava Beans | Cherry Tomatoes | Black Olive

*Or*

Roasted Heirloom Carrot | Citrus Carrot Purée | Hazelnut

Seared Veal Tenderloin | Ramp Potatoes | Chestnut Mushroom

*Or*

Amish Green Asparagus | Red Sumac | Yuzu | Miso Hollandaise

Pre-Dessert

Strawberry Passion Fruit Mélange | Saffron Infusion | Vanilla Ganache | Biscuit Crumble

EXECUTIVE CHEF, RALF SCHLEGEL

