

PRIX FIXE MENU

ONE HUNDRED AND SIX DOLLARS

APPETIZERS

Baby Heirloom Tomato | Buttermilk Calamansi Olive Oil Sorbet

Maryland 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 and Caesar Salad | Smoked Almonds | Quail Egg

Truffle Risotto | Slow Cooked Amish Egg | Vacche Rosse Parmesan

Cocoa Marbled Hudson Valley Foie Gras Terrine | Peach | Almond Milk | Brioche

ENTREES

Linguini al Limone | Jumbo Lump Crab | Bisque

Seared Alaskan Halibut | Ossetra Caviar | Banana | Green Sorrel Nage

Poached King Salmon Bento | Amish Bees Wax | Brown Butter Emulsion

Lobster “Gratiné” | Summer Vegetables

Pan Roasted Marcho Farm Veal Chop | Artichoke | Hazelnut | Red Wine Reduction

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

Martin’s Farm Beef Filet | Black Walnut | Celery

Canadian Duck Breast | Dumpling | Ginger Bing Cherries | Balsamic Vinegar Reduction

DESSERTS

Hazelnut Cinnamon Petit Gâteau | Asian Pear | Dulcey Crèmeux | Pear Ginger Sorbet

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

Salted Caramel Coffee Tart | Sweet Orange Gelée | Speculoos Powder | Bourbon Ice Cream

Honey Marzipan Croustillant | Grapefruit Caviar | Pine Nuts | Honey Ice Cream

Chocolate Bar | Brownie | Milk Chocolate Crèmeux | Cocoa Nibs Ice Cream

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 EIGHTY DOLLARS

Amuse Bouche

Peekytoe Crab | Celery and Apple Relish | Green Apple | Crème Fraîche

Or

Panzanella Salad | Golden Tomato | Pickled and Fried Shallots

California Sturgeon and Triple Zero Caviar | Garden Leek | Riesling Foam

Or

Hen Egg | Feuille de Brick | Lentilles du Puy | Chanterelle Mushroom

Veal Short Rib | Green Bean Purée | Radicchio | Weiss Beer Sauce

Or

Roasted Amish Heirloom Eggplant | Kinome Miso | Egg Yolk | Beech Mushroom

Seared Bison Strip | Barbecue Spice | Corn Soufflé | Roasted Tomato | Baked Potato

Or

Grilled Summer Corn | Chickweed | Poppy Seed | Buttered Bread Crumbs

Pre-Dessert

Black Mission Fig | Acacia Honey Crémeux | Opalis Chocolate Mousse | Red Wine Granita

EXECUTIVE CHEF, RALF SCHLEGEL



**Any change to the Tasting Menu will be subject to a supplement.