



PRIX FIXE MENU

ONE HUNDRED AND SIX DOLLARS

APPETIZERS

Amish Beets | Goat Cheese | Candied Hazelnut | Dried Blueberries | Cabernet Sauvignon Gastrique

Orchard Point Oysters | Amish Green Tomato Mignonette

Saba Shioyaki | Pistachio Butter | Baby Turnips | Potato Peel Broth

Diver Scallops | Beet Coral Kropek | Amish Beets | Wasabi Hollandaise

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 "Gratin" | 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 Loin | 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 TWENTY DOLLARS

THE WINE EXPERIENCE

TWO HUNDRED AND SEVENTY DOLLARS

Amuse Bouche

Chester River Oyster | Mussels | Razor Clams | Sorrel Jus

Or

Globe Artichoke Soup | Winter Truffle | Liguria Olive Oil

Seared Wreck Fish | Romanesco | Almonds | Tangerine | Buttermilk

Or

Sweet Potato Dumpling | Fried Okra | Apple Brandy Sage Butter

California Squab Breast | Coffee | Vanilla Pear | Foie Gras | Black Walnuts | Sauce Colonial

Or

Roasted Sunchoke | Walnut Aioli | Sunchoke Chips | Black Caraway Vinaigrette

New Zealand Venison Loin | Apricot | Cranberry | Onion Bone Marrow Sauce | Black Pepper Jam

Or

Trio of Amish Cauliflower | Yogurt | Pineapple Quince | Harissa Spice | Argan Oil

Pre-Dessert

Chocolate Exceso | Black Cocoa Choux | Liquid Chocolate | Turkish Coffee Ice Cream

EXECUTIVE CHEF, RALF SCHLEGEL



**MICHELIN
2019**