



PRIX FIXE MENU

ONE HUNDRED AND SIX DOLLARS

APPETIZERS

Amish Beet Salad | Goat Cheese | Candied Hazelnut | Lemon Thyme Oil
Orchard Point Oysters | Green Tomato Mignonette
Japanese Mackerel | Pistachio Butter | Baby Turnips | Potato Broth
Diver Scallops | Coral Chip | Amish Beets | Wasabi Hollandaise
American Wagyu Shabu Shabu | Chanterelles | Cauliflower | Sesame Pearls
Virginia Quail and Burgundy Snail | Pancake Puff | Chestnut | Blue cheese
Truffle Carnaroli Risotto | Slow Cooked Amish Egg | Parmigiano Reggiano
Hudson Valley Foie Gras Terrine | Grape Compote | Truffle Cream | Butter Brioche

ENTREES

Alaskan Halibut | Ossetra Caviar | Banana Chips | Green Sorrel Nage
Poached King Salmon Bento | Amish Bees Wax | Brown Butter Emulsion
Lobster “Gratiné” | Root Vegetables | Nantua Sauce
Marcho Farm Veal Chop | Artichoke | Hazelnut | Red Wine Reduction
Martin’s Farm Beef Filet | Salsify | Chanterelles | Pine Nuts | Foie Gras Sauce
New Frontier Bison Loin | Heirloom Eggplant | Shishito Pepper | Aji Amarillo
Mouillard Duck Breast | Brussels Sprouts | Chestnuts | Vermont Maple Duck Jus
Cervena Venison Rack | Preserved Black Walnut | Celery | Venison Jus

DESSERTS

Hazelnut Petit Gâteau | Licorice Cream | Madeira | Blackberry Sorbet
Meyer Lemon Blueberry Sablé | Violet Frozen Marshmallow | Tahitian 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

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



*“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

Searred Stone Bass | Romanesco | Almonds | Tangerine | Buttermilk

Or

Sweet Potato Dumpling | Fried Okra | Apple Brandy Sage Butter

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

Or

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

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

Or

Amish Cauliflower Medley | 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