

FRIDAY, JANUARY 17, 2014

Chef's Tasting Menu

Our Chef's tasting menu is designed to offer our guests the opportunity to take a guided journey through our menu to experience a variety of local, regional ingredients utilizing various preparations.

Tuna Crudo

grapefruit, sesame, heart of palm, turnip, sea beans

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Spiced Lentil and Apple Soup

glazed apples, yogurt, lamb, butternut squash

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Pan Seared Foie Gras

gingerbread, poached pear, parsnip, pomegranate

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Tile Fish

garlic, heirloom beans, swiss chard, meyer lemon

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New York Family Farms Beef

black trompette mushroom, carrots, cipollini onion, smoked sweet potato

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Milk Chocolate Soufflé

Earl Gray anglaise

Ninety Five Dollars

With Wine Pairing- One Hundred Forty Five

Chef's Experience

Offered nightly is our wonderful Chef's Experience. Join us at the Chef's Counter for an exquisite 10 course pre-fixe meal prepared exclusively by our Chefs just a few feet away. Opt for the additional wine pairing carefully selected for you by our sommelier and enjoy wine that has been perfectly paired with each dish. Interact with our culinary team as they add the finishing touches to your dish while you savor the energy of the kitchen.

This is a truly unique dining experience lasting approximately 3 hours.

Reservations are required at least 24 hours in advance.

Menu Is Available For The Entire Table Only

Smaller Plates

Spiced Butternut Squash and Apple Soup
glazed apples, yogurt, lamb, butternut squash
Sixteen

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Jeffrey's Field Greens
apples, celery, goat cheese, walnuts
Seventeen

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Tuna Crudo
grapefruit, sesame, heart of palm, turnip, sea beans
Eighteen

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New England Artisanal Cheese
fig, apple, passion fruit, honeycomb, baguette
Twenty Two

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Pan Seared Foie Gras
gingerbread, poached pear, parsnip, pomegranate
Twenty Four

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Soft Boiled Watch Hill Farm Egg
Atwells Gold, charred scallions, hedgehog mushroom, truffle
Eighteen

Larger Plates

Sautéed Scallops
sunflower, celery, orange, olive
Thirty Eight

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Salt Roasted Lobster
onion, vanilla, almond, salsify
Thirty Eight

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Tile Fish
garlic, heirloom beans, swiss chard, meyer lemon
Thirty Six

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New York Family Farms Beef
black trompette mushroom, carrots, cipollini onion, smoked sweet potato
Forty Eight

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New York Venison
glazed fennel, poached pear, parsnip, red wine jus
Forty Seven

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Rohan Duck
braised leg ravioli, red cabbage, celery, cranberry, pistachio
Forty Two

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Potato Truffle Gnocchi
slow cooked egg, brussels sprouts, butternut squash, black trompette
Thirty Four