

MONDAY, SEPTEMBER 23, 2013

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.

Fluke Crudo

yuzu chili, cucumber, American caviar, melon, sesame

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Sweet Corn Soup

braised pork, mole, lime, chocolate

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Pan Seared Foie Gras

smoked farro, beets, apricot

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Sautéed Scallops

cauliflower, fennel, masala, kaffir lime

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New York Family Farms Beef

king oyster mushrooms, scallions, carrots, cipollini onion

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Chocolate Soufflé

sea salt caramel 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

Veal and Pistachio Terrine
peach, mustard, rosemary focaccia, watercress
Fifteen

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Sweet Corn Soup
braised pork, mole, lime, chocolate
Sixteen

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Bibb Lettuce Salad
apples, celery, goat cheese, walnuts
Fifteen

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Fluke Crudo
yuzu chili, cucumber, American caviar, melon, sesame
Nineteen

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New England Artisanal Cheese
fig mostarda, peach, honeycomb, baguette
Twenty Two

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Pan Seared Foie Gras
smoked farro, beets, apricot
Twenty Four

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Slow Poached Watch Hill Egg
grits, lobster mushroom, kale, parmesan
Seventeen

Larger Plates

Roasted Monkfish
cauliflower, fennel, masala, kaffir lime
Thirty Nine

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Seared Rare Tuna
black pepper, tomato, peach, quinoa, Marcona almond
Thirty Eight

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Butter Poached Lobster
potato risotto, chorizo, corn, leek, clams
Forty Eight

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Vermont Pheasant
confit leg, red cabbage, celery, cranberry, hazelnuts
Forty Two

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New York Family Farms Beef
king oyster mushrooms, scallions, carrots, Cipollini onion
Forty Eight

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Connecticut Veal Tasting
butternut squash, truffled pasta, honshimeji mushrooms, truffle
Forty Five

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Ricotta & Lemon Gnocchi
summer vegetables, corn, poached egg, lobster mushrooms
Thirty Two