

COAST

FROM THE WATER & FIELDS

I.

CURED SEA TROUT

Cured Trout, Cucumber, Yogurt, Caramelized Onion Bialy
Iliana Malihín, Amygdalos, Vidiano, Rethymno, Crete, Greece 2021

II.

STONINGTON SCALLOPS | NEW ENGLAND

Caraflex Cabbage & Benton's Country Ham Compote, Bacon-Lemon Aioli
Francois Chidane Clos Habert Montlouis-Sur-Loire, 2020

III.

AHI TUNA

Spring Onion Chimichurri, Maitake Mushroom, Crisp Garlic Potato, Red Verjus
Comando G "La Bruja," Sierra de Gerdos, Spain 2022

or

DOVER SOLE

Chive & Tarragon Lobster Mousse, Soubise, Feuille de Bric, Lobster Jus
Domaine Guy Farge 'Grain d'Emotion,' Condrieu, Rhone Valley

IV.

LAMB LOIN KOFTA

Mediterranean Influenced Spices, Carrot "Hummus," Eggplant Quenelle, Lamb Jus
Chateau Musar Rouge, Bekaa Valley, Lebanon 2018

or

AMERICAN WAGYU BEEF

Soy-Black Garlic Marinated, Cippolini, Potato Pave, Asparagus
Domaine du Pegau, Cuvée Réservee, Chateuneuf-du-Pape, Rhone Valley, France 2021

V.

ELDERLOWER & LEMON CREMEUX

Vanilla Sable Base, Blueberry Gelee, Quenelle of Lemon Sorel Sherbet,
Blueberry Curds, Lemon Gel Cubes, Golf Flake
Weingut Donnhof, Oberhauseer Riesling Spatlese, Nahe, Germany 2024

ENHANCEMENTS

Artisanal Cheese Plate, \$25 Supplement
2oz. Hudson Valley Foie Gras, \$24 Supplement
10g Royal Belgian Osetra Caviar, \$30 Supplement
Black Truffle, \$35 Supplement

EXECUTIVE CHEF | TERENCE FEURY

COAST

TERRIOR MENU

I.

WHITE ASPARAGUS

Veloute, Blood Orange, Hollandaise, Hibiscus, Lemon Balm
Schloss Gobelsburg, Ried Renner, Erste Lage, Gruner Veltliner, Kamptal, Austria 2022

II.

GRILLED KOHLRABI

Juacaina Sauce, Matcha Yogurt, Shiso
Pierre Sparr, "Grande Réserve" Gewurztraminer, Alsace, France 2019

III.

SALT-BAKED RADISH

Salsify, Walnut Milk, Compressed Apple
Movia, Slivi, Pinot Grigio, Primorska, Slovenia 2017

IV.

WOODLAND MUSHROOMS

Mushroom Variations, Moromi Soy, Sweet Potato, Pumpkin Seeds
Bergstrom, Cumberland Reserve, Pinot Noir, Willamette Valley, Oregon 2023

V.

HONEY PAVLOVA "MELON GAZPACHO"

Melon, Cucumber, Honey Meringue Shards, Melon Anglaise, Honey Tuile
Heidi Schrock & Sohne, Beerenauslese, Burgenland, Austria 2022

WINE OFFERINGS:

Reserve Pairing: Carefully composed selection, pre-curated by our sommelier to enhance the tasting menu. Each wine is chosen for its elegance and expression, offering a seamless and elevated pairing experience. \$125

Grand Pairing: Our sommelier will visit your table to curate bespoke wine pairings for your tasting menu, drawing from a cellar of highly allocated and exceptionally niche selections. Chosen course by course and guided by your preferences, each wine is thoughtfully matched to elevate the cuisine while offering rare expressions from distinguished producers and vineyards. \$250