



CHARCUTERIE SELECTION	23
CHANTENAY CARROT SOUP ALMOND CHUTNEY, TURMERIC AND DATE CREMA	17
CAULIFLOWER VELOUTÉ POTTED GULF SHRIMP, CONFIT EGG YOLK	19
GEM LETTUCE SALAD GORGONZOLA DOLCE, STRAWBERRIES	17
ZUCKERMAN'S FARM ASPARAGUS CHAMPAGNE AND ALMOND VINAIGRETTE, SAUCE VERTE	18
HAWAIIAN KAMPACHI PICKLED SWEET PEPPERS, GREEN OLIVES AND CHIA SEEDS	27
MASCARPONE AND PECORINO AGNOLOTTI GREEN GARLIC, ENGLISH PEAS, CRISPY PROSCIUTTO	19
TERRINE OF HUDSON VALLEY FOIE GRAS POACHED RHUBARB, HIBISCUS GELÉE	31
CAVIAR SERVICE POTATO BLINI, BRIOCHE, CRÈME FRAÎCHE	AQ

RISOTTO VERDE SHERRY-BRAISED BLACK TRUMPET MUSHROOMS, FAVA BEANS	31
ROASTED LOCH DUART SALMON BUTTERED LEEKS, TOKYO TURNIPS, BEURRE ROUGE	41
POACHED ALASKAN HALIBUT ARTICHOKES BARIGOULE, PIOPPINI MUSHROOMS	42
SONOMA CHICKEN ALBUFERA ENGLISH PEAS AND LEAVES, MOREL MUSHROOM RAGU	39
HONEY-GLAZED 38 NORTH DUCK BREAST TURNIP SOUBISE, WATERCRESS, CIVET SAUCE	43
14-DAY-AGED FLANNERY NEW YORK CREAMED KALE, POMMES PURÉE, BORDELAISE SAUCE	58
BUTTER-POACHED MAINE LOBSTER BRASSICAS, YUKON GOLD POTATO GNOCCHI, SAUCE AMÉRICAINNE	AQ
SIDES FOR THE TABLE ROASTED ASPARAGUS MAITAKE MUSHROOMS TOASTED FARRO	11