



chef's tasting menu | Winter 2015

"OYSTERS AND PEARLS"

*"Sabayon" of Pearl Tapioca with Island Creek
Oysters and White Sturgeon Caviar*

ROYAL OSSETRA CAVIAR

*Alaskan King Crab "Tempura," Preserved
Garden Capers,
Crushed Caper Mayonnaise and Nasturtium
Leaves
(75.00 supplement)*

"LEGUMES À LA GRECQUE"

*Nantes Carrots, Garden Radishes, Petite
Turnips and Forest Mushrooms an Aged
Sherry Vinegar "Ravigote"*

ÉLEVAGES PÉRIGORD MOULARD DUCK "FOIE GRAS AU TORCHON"

*Honey Poached Cranberries, Satsuma
Mandarins, Pearson Farm Pecans and
Garden Sorrel
(40.00 supplement)*

SWEET BUTTER POACHED SANTA BARBARA SPINY LOBSTER

*Garden Celery Root Purée, Cerignola Olives
and French Vermouth*

BACON WRAPPED SALMON CREEK FARMS PORK BELLY

*Rancho Gordo Pole Beans, Braised Tuscan
Kale, Garden Broccoli and Whole Grain
Mustard Sauce*

MAPLE LACQUERED MARCHO FARMS "RIS DE VEAU"

*Anson Mill's Polenta, Brown Butter Jus and
Shaved White Truffles from Alba
(175.00 supplement)*

SLOW ROASTED ELYSIAN FIELDS FARM LAMB

*Braised Treviso, Globe Artichokes,
Crosnes and Toasted Walnut Jus*

ANDANTE DAIRY "ETUDE"

*Jefferson Street Persimmons, Piedmont
Hazelnuts and Toasted Oats*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 295.00 | SERVICE INCLUDED