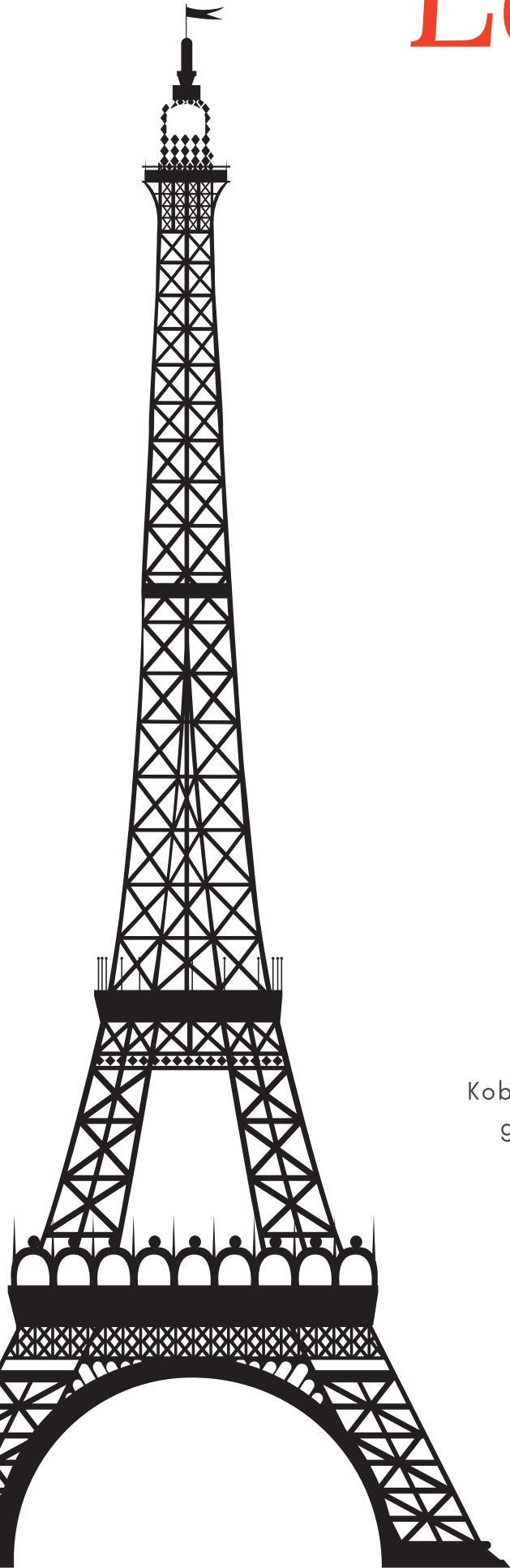


Le Menu



HUDSON VALLEY FOIE GRAS

Potato flake sweet onion ring| drunken cranberries| micro-kale greens| garlic creme fraiche | brown butter hazelnuts

LYONNAISE SALAD

Frisee| bruniose shallot| dijon vinaigrette| california sherry |crispy maple bacon| poached egg

TEMPURA SOFT SHELL CRAB

Gem lettuce chiffonade| sweet carrot aioli| spicy virginia peanut| confit carrot oil.

NEW ZEALAND LAMBCHOP LOLLIPOPS

12 hour cajun marinade| pine nut & basil gremolata | red vined sorrel leaves

ENTREMENT

Tropical mango| tamarind sorbet

BEEF & POTATO

Kobe wagyu| penfold's 20 year tawny port beurre rouge| green goddess| persian gnocchi| charred escallion

FROMAGE

Fresh Mozzarella | pomegranate balsamic glaze| french baguette.

GATEAU ST HONORE

Coffee joconde sponge| opera ganache| blue mountain coffee buttercream| bourbon expresso syrup

Crafted by Matthew Davis