

Degustation Menu
Eight Course 118.
Including Wine Selections 183.

French Onion Consommé
Duck mortadella, mirepoix, fritatten



Ris De Veau
Vol au vent, water chestnuts, truffle emulsion



Georges Bank Scallop
Celery root, chanterelles, cranberry



Sturgeon Fillet
Smoked oyster “stew”, purple kohlrabi, wild
mushrooms



Wild Boar
Smoked loin, confit belly , tortellini, jus



Elysian Fields Lamb
Merguez sausage, Brussels sprouts, potatoes



Artisanal Cheese
Marcona almonds, fruit jam, grilled bread



Frozen Milk Chocolate Custard
Peanut nougatine, cocoa nib coulis



Menu is available for entire table only