

TASTING MENU

105. per person

SOFT COOKED FARM EGG "OSCAR"
Peekytoe Crab, Asparagus

or

COMPRESSED WATERMELON TERRINE
Arugula, Feta Parfait, Tapenade

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WILD MUSHROOM RISOTTO
Local Corn , Vacca Rosa Parmesan

or

TORTELLINI
Robiola Cheese, Swiss Chard, Ibérico de Bellota

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POACHED DAY BOAT HALIBUT
Tomato, Melon Tartare, Cilantro, Radish Salad

or

DORADE ROYAL
Smoked Peach Condiment, Hyssop, Saffron Cream

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HUDSON VALLEY RABBIT
Date-Mustard Spread, Onion Variations

or

LAMB DUO
Moroccan Flavors and Textures

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CHOCOLATE-HAZELNUT
CROUSTILLANT
Caramel Praliné Ice Cream

or

APPLE CONFIT
Pain Perdu, Vanilla-Hickory Ice Cream

Wine Pairings 65.