



Four Course Menu

Extravagant Beginning

Caviar – Traditional Accoutrements, Warm Blini – 135
Beau Joie, Brut Nature, Champagne, N.V. Epernay -195

- First Course -

French Onion Soup

Crostini, Gruyère

Oysters on the Half Shell (6)

Hibiscus Vinaigrette

Citrus Cured Hamachi

Tender Fennel Orange Salade, Calabrian Chili Crunch



- Second Course -

Roasted Brussels Sprout Fricasé

Smoke House Bacon, Sunchoke Guajillo Chile Puree,
Walnut Crumble, Fried Shallots

Cauliflower Fritter

Pickled Grapes, Hummus, Beurre Noisette, Dried Apricots, Capers

Boudin Blanc

Sautéed Apples, Calvados



- Third Course -

Risotto Blanco a l'Ail

Wild Mushrooms, Sherry, Cocoa Nibs

Bouillabaisse

New England Lobster, Mussels, Salmon,
Grilled Bread, Saffron, Rouille

Duck

Baked Apples, Endive & Apple Cider Bone Jus



- Dessert -

Cheese

Stilton, Pickled Mushroom, Salted Grapes, Black Pepper Crumble

Budino

Pecan Brittle, Coconut, Grapenut Gelato

Automne

Molasses Cake, Persimmon, Brown Butter Chestnuts, Pistachio, Ube Gelato