

## Amuse Bouche

**TRUFFLED MUSHROOM CONSOMMÉ**  
herbs de provence, splash of sherry wine

## Starter

🦋 please select one of the following 🦋

**OYSTER "ROCKEFELLER" CHOWDER\***  
spinach souffle, bacon bits

**ESCARGOT EN CROUTE\***  
garlic herb butter, golden puff pastry

## Appetizer

🦋 please select one of the following 🦋

**SCOTTISH SALMON CARPACCIO\***  
lemon dill sauce, caper vinaigrette,  
cabbage slaw, toast points

**PEPPERED LONG ISLAND DUCK SALAD\***  
riesling vinaigrette, hirabara select greens, watercress,  
red wine Poached pear, orange segments, tomato, pecan nuts

## Main

🦋 please select one of the following 🦋

**TOURNEDOS AU POIVRE\***  
creamy green peppercorn demi-glace,  
pommes dauphine, cauliflower au gratin, roasted tomato

**FRESH ISLAND FISH COULIBIAC**  
scallop mousse, golden puff pastry,  
dill vin blanc, okinawan sweet potato puree, grilled asparagus

## Dessert

🦋 please select one of the following 🦋

**SPICED APPLE PANETTONE BREAD PUDDING**  
cranberry drizzle, tahitian vanilla gelato,  
crème anglaise

**DARK CHOCOLATE PANNA COTTA**  
fresh berries, mint

\$175 per person  
excluding tax & gratuity  
this menu may not be split

## Before Dinner Starts...

### MALOSSOL STURGEON CAVIAR\*

small & delicate roe, grey to dark grey color, clean & full body flavored  
blini, egg white, egg yolk, crème fraiche, red onion

1 ounce \$225 (serves 1-2)  
4 ounces \$650 (serves 4-6)

### FRESH ICED OYSTERS\*

half a dozen oysters shucked upon order;  
lemon, cocktail sauce, mint mignonette

\$32

Please be aware that our restaurant will close promptly at 11:30 PM  
We appreciate your understanding and cooperation

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness  
allergy warning: menu items may contain or come into contact with milk, eggs, fish, crustacean shellfish, tree nuts, wheat,  
peanuts, soybeans, and sesame. please inform your server of any allergies before ordering