



PRE-FIXE MENU

2 SAVORY COURSES + DESSERT- \$75

First Course

ROASTED SQUASH SALAD

Calabaza Squash, Brown Sugar Kuri Squash Puree,
Micro Mustard Greens, Candied Pumpkin Seeds

ARTICHOKE VELOUTE

Crispy Confit Pork Belly, Roasted Sunchoke,
Hazelnuts

CITRUS EBI SHRIMP

Citrus-Cured Shrimp, Grapefruit Vinaigrette,
Cucumber Bruinoise, Shiso

SMOKED VENISON CARPACCIO

Mushroom Custard, Pickled Huckleberry, Cassis
Puree, Wild Mushroom, Allium Vinaigrette

SUPPLEMENTAL COURSE- \$50 Additional Supplement

BLACK AND WHITE RAVIOLO

Hazelnuts, Parmesan, Black Perigord Truffles, White Alba Truffle

NANTUCKET BAY SCALLOPS

Mangalisa Lardo, Celriac Puree, Kombu Sauce, Pickled Apples

FOIE GRAS FABERGE EGG

Foie Gras, Quince Gelle, Cherry, Gold, Pistachio

Second Course

BEEF WELLINGTON

Parsnip Puree, Chantrelles, Maitake, Black Trumpets,
Cognac Foie Cream Sauce

HONEY DUKKAH GLAZED DUCK

Duck Confit Rillettes, Rutebega Puree,
Parsnip (Butter-Roasted Log), Brussels Sprout Salad

BUTTER POACHED LOBSTER

1 1/4 Pound Lobster, Grilled Endive, Brassica, Red Bliss Potatoes,
Brandy Crustacean Sauce

VEGETABLE ASSIETTE

Rutebega, Wild Mushrooms, Wheat Berries

