

ARTISANS

TASTING MENU

OYSTER

PADDLEFISH CAVIAR ° CHAMPAGNE GELÉE
Sancerre, Domaine De La Perriere, 2008, Loire Valley, France

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POTATO & SPRING LEEK SOUP
HOUSE SMOKED BACON ° PETIT HERBS
Pinot Noir, Bouchard, 2007, Burgundy, France

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SLOW POACHED SCALLOP
CITRUS ° PETIT GREENS ° PRESERVED LEMON VINAIGRETTE
Riesling, Hermann J. Wiemer, 2008, Finger Lakes

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COCONUT SORBET
LIME ° ROSE GERANIUM & SEA SALT GRANITA
Pinot Noir, Laetitia, 2008, California

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JAMISON FARM LAMB LOIN
SPRING ONION ° FAVA BEAN ° ENGLISH PEAS & MINT
Grenache, Rusden, 2003, Barossa Valley, Australia

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NEW YORK GOAT CHEESE ESPUMA
HAZELNUT POWDER ° RHUBARB JAM ° FRIED FRUIT BREAD
Fonseca Bin#27 Port, Portugal

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CITRUS VACHERIN
RHUBARB SEMIFREDDO ° STRAWBERRY FIZZ ° BLACKBERRY FRUIT LEATHER

\$115 PER PERSON

\$55 WINE PAIRING

CHEF NATHAN RICH

WE WOULD LIKE TO EXTEND OUR THANKS TO THE LOCAL FARMS WHO SHARE THEIR GREAT PRODUCTS WITH US. THEY ARE TRUE ARTISANS.

APPETIZERS

MAINE LOBSTER BISQUE

CORAL FROTH ° COGNAC MERINGUES ° PETIT SORREL 10

SHAVED ROOT VEGETABLE SALAD

PICKLED RAMP VINAIGRETTE ° SHAVED PARMESAN ° HERB CROUTON 10

ASPARAGUS & POACHED QUAIL EGG

PETIT LETTUCES ° HOUSE SMOKED BACON CHIPS ° SHERRY VINAIGRETTE 12

MARINATED GRILLED SHRIMP

“ITALIAN” COMPRESSED RADICCHIO ° PAN FRIED CROUTONS 16

PHEASANT CONFIT

GNOCCHI ° PRESERVED LEMON ° TOMATO ° HERBS 16

SEARED BISON STRIP LOIN

SPRING ONION SOUBISE ° MOREL MUSHROOMS ° CONFIT POTATOES 18

ENTRÉES

PAINTED HILLS BEEF STRIP LOIN

38 ROASTED YOUNG GARLIC ° FINGERLING POTATO ° FAVA BEAN & TOMATO

BRAISED VEAL

30 CANNELLINI BEANS ° SCALLIONS ° PANCETTA

ORGANIC CHICKEN & HOUSE SMOKED LAMB BACON

28 WHITE BEAN PUREE ° ROMANESCO CAULIFLOWER ° ONION & CARROT

ZUCCHINI WRAPPED POACHED HALIBUT

36 SMOKED TOMATO SAUCE ° PETIT HERB SALAD

MAINE LOBSTER

40 CRIMSON LENTILS ° SPRING VEGETABLES ° FLOWER NAGE

HOUSE MADE PASTA

24 MUSHROOM RAGOUT ° ASPARAGUS ° BLACK TRUFFLE VINAIGRETTE

