

## FIRST COURSE

**ORGANIC GARDEN GREEN SALAD** | Cherry Bomb Radishes, Shaved Mushrooms, Tomato “Croutons”, Peppercorn Croquants, Organic Olive Oil, Aged Sherry Vinegar, Fleur de Sel 14

**TRIO OF TARTARES** | Waygu, Yellowfin Tuna & Salmon  
Served with unique Accompaniments 26

**PEEKYTOE CRAB SALAD** | Black Radish, Avocado “Marble”, Fizzy Grapefruit Supremes, Compressed Melon Terrine, Coriander Vinaigrette 19

**WARM HUDSON VALLEY FOIE GRAS** | White Chocolate, Almonds, Ginger, Honey Citrus Cake, Szechuan Gastrique 29

**GRILLED QUAIL** | Goat Cheese Pastry, Mushroom Duxelle, Baby Turnips, Butternut Squash, Glazed Walnuts, Date Sauce 16

**JERUSALEM ARTICHOKE SOUP** | Roasted Tomato Carpaccio, Brandade Beignet, Organic Olive Oil “Brittle” 12

**CRISP SCALLOPS** | Deconstructed Corn Chowder, Sauce Périgourdine 18

**MAINE LOBSTER “POCHE AU BEURRE”** | Trio of Cauliflower, Mascarpone Orzo, Sea Beans, Black Truffles, “Gremolata” 28

**BURGUNDY ESCARGOT** | Tender Leeks, Garlic Soubise, Pernod Foam, Brioche, Sauce Bordelaise 17

**TSAR NICOLAI CAVIAR** | 1oz 95 / 2oz 180

## MAIN COURSE

**STRIPED BASS** | Potato “Risotto”, Caramelized Fennel, Baby Clams, Bouillabaisse Gelée, Squid Ink Emulsion, Chorizo Vinaigrette 38

**DOVER SOLE BEURRE MONTÉ** | Beluga Lentils, Baby Leeks, Apple Gel, Caper Purée, Mustard Beurre Blanc 42

**PRIME NEW YORK STRIP “AU POIVRE”** | Grains of Paradise, Baby Root Vegetables, English Peas, Brussel Sprout Leaves, Smoked Potato Croquettes, Fig Compote, Cognac Sauce 48

**BLACK TRUMPET CRUSTED YELLOW FIN TUNA** | Fava Beans, Lobster Mushrooms, Green Onion, Garlic Confit, Baby Artichoke, Parsnip Purée, Port Jus 40

**MUSCOVY DUCK “A L'ORANGE” ROULADE** | Fennel Confit, Candy Cap Mushrooms, Variations of Orange, Pain d' Epices Purée, Duck Jus 36

**PEEKYTOE CRAB & MASCARPONE AGNOLOTTI** | Baby Corn, Fava Beans, Pumpkin “Gnocchi”, White Truffle Foam, Corn Broth 37

**POUSSIN AU VIN “YOUNG CHICKEN”** | Globe Carrots, Salsify, Chanterelles, Pickled Pearl Onions, Roasted Sweet Potato, Pinot Noir Sauce 31

**COLORADO LAMB LOIN** | Barigoule Artichokes, Tomato Compote, Pine Nuts, Niçoise Olive, Eggplant Ravioli, Lamb Sausage, Piquillo Lamb Jus 49

All prices are subject to service charge and state tax.

## PETIT TASTING MENU

### YELLOW FIN TUNA TARTARE

Osetra Caviar, Yuzu, Crème Fraîche

*Taittinger "Brut Prestige Rosé" Reims, Champagne, France, N/V*

### JERUSALEM ARTICHOKE SOUP

Roasted Tomato Carpaccio, Brandade Beignet,  
Organic Olive Oil "Brittle"

*Rosemount "Roxburgh" Chardonnay, Hunter Valley, Australia, 2005*

### MUSCOVY DUCK "A L'ORANGE" ROULADE

Fennel Confit, Candy Cap Mushrooms,  
Variations of Orange,  
Pain d' Epices Purée, Duck Jus

*Kurtz Family Vineyards "Boundary Row",  
Barossa Valley, Australia, 2006*

### "KEY LIME PIE"

Tropical Fruit Compote, Streusel, Coconut Meringue,  
Cilantro Syrup, Graham Cracker Ice Cream

*Laurent Perrier "Demi-Sec", Tours-sur-Marne, Champagne, France, N/V*

85 per person  
50 wine pairings

## GRAND TASTING MENU

### MARINATED FLUKE CEVICHE

Chives, Yuzu Vinaigrette, Crisp Wild Rice, Coconut Bubbles

*Mauricio Lorca "Fantasia" Torrontés, Luján de Cuyo, Argentina, 2008*

### HUDSON VALLEY FOIE GRAS AU TORCHON "BRÛLÉE"

Caramelized Apple, Chèvre, Salted Hazelnut Confit, Anise Cherry Purée

*Pfeffingen "Ungsteiner Herrenberg" Scheurebe Spätlese, Pfalz, Germany, 2006*

### SOFT POACHED EGG

Morel Mushroom Risotto, Green Onion, Pork Belly, Burgundy Truffles  
*Louis Latour Aloxe-Corton "Les Chaillots" Premier Cru, Burgundy, France, 2003*

### RATATOUILLE CRUSTED LOUP DE MER

Eggplant Purée, Tomato Lavender Pudding,  
Picholine Olive, Polenta Alligot

*Belle Glos Pinot Noir Blanc, Yorkville Highlands, California, 2008*

### MILK FED VEAL "OSCAR"

Crab, Yukon Potato, Wild Asparagus,  
Deconstructed Béarnaise, Sherry Veal Jus

*Kurtz Family Vineyards "Boundary Row", Barossa Valley, Australia, 2006*

### CHOCOLATE AND PEANUTS

*Olivares Dulce Monastrell, Jumilla, Spain, 2004*

120 per person (includes cheese course)  
80 wine pairings

As a courtesy to our guests, please refrain from using cellular telephones in the dining room.