Amuse Bouche
MICHAEL MINA’S CAVIAR PARFAIT*
Crème Fraîche, Smoked Salmon, Eggs Mimosa

Starter
for the table

CHILLED EAST COAST OYSTERS*
Green Apple, Yuzu, Smoked Trout Roe

HANDEMADE AGNOLOTTI
Artichokes & Périgord Black Truffle

Land & Sea
for the table

NORWEGIAN HALIBUT
Autumn Squash, Cider, Clams, Salsify

MUSCOVY DUCKLING*
Swiss Chard, Black Trumpet, Quince Mostarda

A5 MIYAZAKI WAGYU*
Triple Sear, Sunchoke, Matsutake, Pine Nut

SUPPLEMENT 75.00

Sides
for the table

JACK-B-LITTLE PUMPKIN
Toasted Farro Risotto & Foraged Mushroom

Dessert

CHOCOLATE SOUFFLÉ
Grand Marnier, Madagascar Vanilla Bean Ice Cream

*Health District Notice: Consuming raw or undercooked meats, poultry, seafood, shellstock or eggs may increase your risk of foodborne illness.