Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
**Prix Fixe**

2 Courses  65 pp  
3 Courses  75 pp  

**First**

**BEET CARPACCIO**  
Cherry Moutarda, Almond Granola, Beet Purée, Goat Cheese  

**SPRING PEA SOUP**  
Poached Asparagus, Crispy Egg  

**BEEF TARTARE**  
Grilled Avocado, Caper Aioli, Quail Egg, Sourdough Toast  
(Add Caviar $5)  

**SEARED DIVER SCALLOP**  
Asparagus Salad, Tarragon Sabayon, Fennel and Garden Herbs  

**LOBSTER TAGLIATELLE**  
Crispy Chicken Skin, Chive Oil, Wild Mushrooms  

**Second**

**ARTICHOKE TART**  
Herb Dressing, Goat Milk Feta, Olive Salad  

**PAN ROASTED WILD ATLANTIC COD**  
Golden Beet Salad, Watercress  

**ROASTED FREE-RANGE CHICKEN**  
Potato “Risotto”, Mustard and Tarragon Velouté, Garden Vegetables  

**LONG ISLAND DUCK BREAST**  
Poached Rhubarb, Plum Purée, Creamy Polenta, Slow-Roasted Parsley Root  

**STEAK POT PIE**  
Caramelized Celeriac, Pickled Carrot  

**Third**

**FLAMING “CHOCO-FELLER” ALASKA**  
Chocolate and Vanilla Ice Cream, Fresh Cherries, Candied Walnuts, Marshmallow, Chocolate Cake  

**BIG APPLE CHEESECAKE**  
Candied Walnuts, Apple Sorbet, Macerated Grapes  

**BAKED YOGURT**  
Ginger Crumble, Poached Rhubarb, Citrus Chantilly, Lemon Ganache, Dried Yogurt  

**CARAMEL PAN PERDUE**  
Coffee Ice Cream, Chocolate Mousse, Vanilla Pastry Cream  

**RHUBARB CRUMBLE SOUFFLÉ**  
Blackberry and Elderflower Sorbet  
(Supplement $5)