

THE GOOD EARTH

OUR VEGETARIAN CREATIONS

An Assortment of Amuse-Bouche

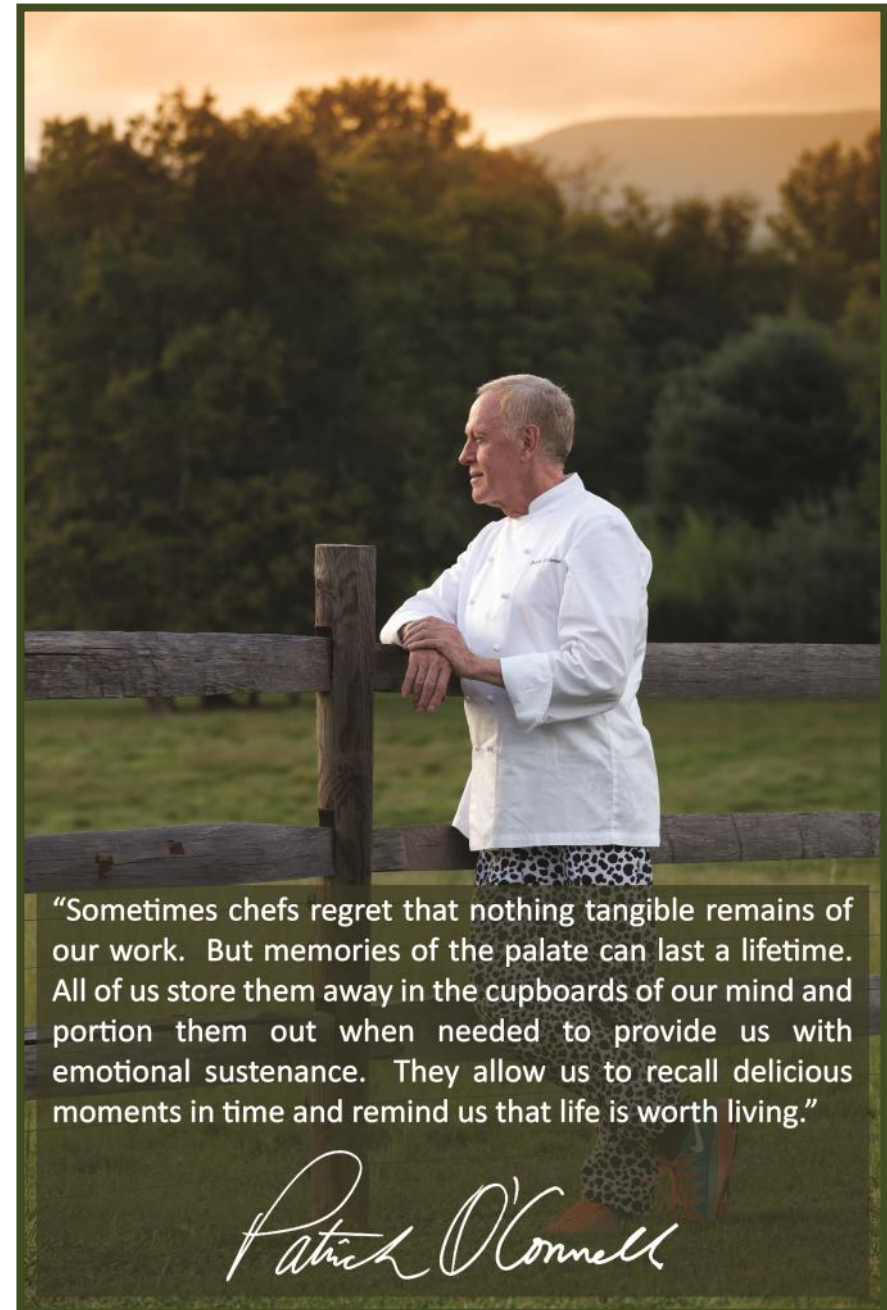
Mélange of Brussels Sprouts
with Braised Chestnuts and Green Grapes
*Strub, Riesling Spätlese, Niersteiner Paterberg,
Rheinhessen, Germany (2013)*

Grilled Carrots and Young Coconut
with Toasted Cashews on Parade
Belle Pente, Pinot Gris, Willamette Valley, Oregon (2012)

Raviolis of Ginger-Scented Sweet Potatoes and Apples
with Brown Butter, Sage and Toasted Pecans
Selbach-Oster, Riesling, Feinherb, Mosel, Germany (2014)

Eggplant "Cutlet" Milanese on Onion Noodles
with Ginger Stewed Tomatoes
G.D. Vajra, Dolcetto d'Alba, Coste & Fossati, Piedmont, Italy (2015)

Two Hundred and Eighteen Dollars Per Person
With Paired Wines: Three Hundred and Forty Three Dollars Per Person
(Beverage, Tax and Gratuity Not Included)



"Sometimes chefs regret that nothing tangible remains of our work. But memories of the palate can last a lifetime. All of us store them away in the cupboards of our mind and portion them out when needed to provide us with emotional sustenance. They allow us to recall delicious moments in time and remind us that life is worth living."

Patrick O'Connell



OUR ENDURING CLASSICS

An Assortment of Amuse-Bouche

A Tin of Sin:

American Osetra Caviar
with Sweet Crab and Cucumber Rillettes

Chartogne-Taillet, Cuvée Ste. Anne, Brut, Merfy, France (N.V.)

*Carpaccio of Herb-Crusted Elysian Fields Baby Lamb Loin
with Caesar Salad Ice Cream

Weingut Salwey, Estate, Rosé Trocken, Baden, Germany (2015)

Pan-Roasted Maine Lobster Perfumed with Fennel Pollen
on Tomato Butter with Garlic Custard

Ramey, Chardonnay, Russian River Valley, California (2013)

*Seared Duck Breast on Caramelized Endive with Chestnut Purée,
Foie Gras and Virginia Kumquats

Cadre, Pinot Noir, The Architects, Edna Valley, California (2014)

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HERE AND NOW

An Assortment of Amuse-Bouche

Mousse of Foie Gras in a Golden Egg Shell
with Sauternes Gelée and Blood Orange Preserve

Linden, Petit Manseng, Late Harvest, Virginia (2011)

Chilled Veal Tongue with Pickled Root Vegetables
and Horseradish Ice Cream

*Domaine de la Bergerie, Le Grand Beaupreau,
Savennières, Loire, France (2013)*

Pan-Seared Nantucket Bay Scallops
with Moroccan Olives and Preserved Lemons
on Creamy Garlic Polenta

Domaine, Faury Condrieu, Rhone Valley, France (2013)

*A Grilled King Lamb Chop Perfumed with Rosemary
on Lentils Dijonnaise with Minted Béarnaise

Voliero, Brunello di Montalcino, Tuscany, Italy (2011)

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