Four Selected Courses
Appetizer, Entrée & Dessert 125.00 per person
with Sommelier Wine Accompaniment  210.00 per person

Chef’s Tasting Menu
A Six Course Meal Served to the Entire Table 175.00 per person
with Sommelier Wine Accompaniment  305.00 per person

Chef de Cuisine
Luis Young
First Course

Select Osetra Caviar (30 grams)
Warm Cornbread Blini, Traditional Accompaniments
Supplement - $155

Ruby Beet Salad
Spiced Poached Pear, Candied Walnuts, Blue Cheese
Black Truffle Vinaigrette

Bison Tartare
Potato Nest, Cornichons, Mustard Seeds
Black Truffle Aioli

Potato Romanoff
Yukon Gold Potato, Crème Fraiche, Winter Truffle, Crispy Shallot
Parmesan Espuma

Maine Lobster Salad
Compressed Pineapple Carpaccio, Jicama, Persian Cucumber, Coral Tuile

Handmade Agnolotti
Smoked Ricotta, Double Smoked Bacon Lardons, English Peas

Pan Seared Sea Scallop
Cauliflower en Persillade, Golden Sultana Raisin, Capers, Brown Butter

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
A 20% service charge will be added to your total check

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Main Course

**Sicilian Pistachio Crusted Venison Loin**
Caramelized Parsnip Puree, Granny Smith Apples, Cinnamon Foam
Apple Cider Jus

**Honey Lacquered Rohan Duck**
Duck Confit Arancini, Tokyo Turnip, Radicchio, Satsuma
Duck Jus

**Colorado Lamb Loin**
Braised Lamb, Jerusalem Artichokes, Roasted Brussel Sprouts
Black Tuscan Kale, Black Mission Fig Jus

**Revier Angus Beef Tenderloin**
Yukon Gold Potato Croquette, Thumbelina Carrots, Cipollini Onions
Port- Shallot Jam, Beef Jus

**Fillet of Dover Sole**
Fingerling Potato, Brioche Crouton, Lemon Supreme, Caper
Brown Butter Sauce

**Oven Roasted Black Cod**
Braised Chickpeas, Pearl Onion, Manzanilla Olive, Savoy Cabbage, Black Garlic

**Pan Seared Alaskan Halibut**
Braised Fennel, Spanish Chorizo, Clams, Mussels, Tomato Confit
Saffron Scented Broth

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Charette de Fromages
Traditional Cheese Cart Service
Accompanied by a selection of seasonal accoutrements
Per Cheese Selection 6.00

Desserts

Baba
Enriched Sweet Dough, Vanilla Crèmeux
Cranberry Raspberry Compote, Rum Syrup

Pavlova
Lime Crèmeux, Citrus Salad
Vanilla Chantilly, Mandarin Yuzu Sorbet

Cherry Gateaux
Kahlua Mousse, Cherry Compote
Chocolate Almond Sponge, Kirsh Ice Cream

White Chocolate Cheesecake
Blood Orange Cream Cheese Mousse
Pomegranate Champagne Sorbet, Fresh Fruit

Chocolate Tart
Chocolate Ginger Ganache Tart, Caramelized Pineapples
Crystalized Ginger, Coconut Sorbet

Mille Feuille
Cardamom Cremeux, Apple Compote, Apple Liquor Chantilly, Salted Caramel Ice Cream

Lemon Tart
Toasted Meringue, Meringue, Pine Nut Crumble, Pine Nut Ice Cream

Selection of Home Made Ice Creams & Sorbets

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