

First Course

Select Osetra Caviar

Supplement 45.00

*Dungeness Crab Salad, Crème Fraiche
Marinated Cucumbers, Chive Crepe*

Fall Vegetable Bouillon

*Sweet Potato Gnocchi Parisienne, Braised Tuscan Kale
Sugar Pie Pumpkin Pieces, Pumpkin Seeds*

Salad of Ruby Beets

*Red Wine Poached Pears, Spiced Beet Coulis
Red Endive, Mandarin Orange Vinaigrette*

Hawaiian Hearts of Palm

*Persian Lime "Gastrique", Garden Radish Pieces
Granny Smith Apples, Spicy Cashews*

Cauliflower Baked In Brioche

*Golden Raisin Puree, Crispy Capers
Brown Butter Vinaigrette*

Braised Wagyu Beef Raviolo

*Garden Carrots, Forest Mushrooms
Sweet Onions, Sourdough Mousseline*

Moullard Duck Foie Gras Torchon

*Black Winter Truffles, Celery Root Cream
English Walnuts, Celery Branch Salad*

**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*

Main Course

Sautéed Fillet of Sablefish

Pear-Vanilla Puree, Toasted Hazelnuts

Confit Parsnips, Crispy Kale

Yukon Gold Potato Crusted Scallop

Fork Crushed La Ratte Potatoes, Caper Cream

Crispy Capers, Meyer Lemon, Chive Infused Olive Oil

Butter Poached Maine Lobster

Braised Globe Artichokes, Satsuma Mandarins

Sunchoke Chips, Sauce Barigoule

"Porc a la Normande"

Braised Sauerkraut, Granny Smith Apples

Garlic Sausage, Calvados Jus Gras

Honey Lacquered Rohan Duck Breast

Miso Roasted Broccoli, Garnet Yam Puree

Crispy Barley, Black Sesame Emulsion

Spice Roasted Venison

Sugar-pie Pumpkin, Balsamic Vinegar

Bitter Lettuces, Toasted Pecan Jus

Charcoal Grilled Revier Prime Beef Ribeye

Supplement 15.00

Hickory-Smoked Brisket "Pastrami", Tokyo Turnips,

Pickled Red Cabbage, Rye Melba, Caraway Jus

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Charette de Fromages

*Traditional Cheese Cart Service
Accompanied by a selection of accoutrements
Per Cheese Selection 6.00*

Desserts

Textures of Chocolate

*Chocolate Madeleine Cake, Milk Chocolate Mousse
Cocoa Nib Tuile, Cocoa Nib Ice Cream*

Apple Mille aux Pommes

*Caramelized Puff Dough, Compressed Apples
Walnut Ice Cream*

Pumpkin Semifreddo

Molasses Spice Cake, Cranberry Gel

Baba Au Rhum

*Rum Soaked Baba, Vanilla Cremeux
Rum Syrup, Vanilla Chantilly*

Matcha Cheesecake

*Matcha Green Tea Cheesecake, Honey Chamomile Cake
Fresh Figs, Lemon Sherbet*

Almond & Pear

*Red Wine Poached Pears, Almond Financier
Mascarpone Sherbet, Candied Almonds*

Selection of Home Made Ice Creams & Sorbets

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