

Appetizers

Petrossian Caviars

American Alverta President White Sturgeon \$235 per 30 grams

American Royal White Sturgeon \$175 per 30 grams

American Hackleback Caviar \$75 per 30 grams

Tasting of our Caviars \$475 per 90 grams

***House-Smoked Atlantic Salmon, American Caviar, Apple and Celery Root Mousse,
Papaya Emulsion***

***Baby Greens Salad, Root Vegetables, Portobello Mushrooms, Goat Cheese,
Warm Bacon Vinaigrette***

Ginger Lobster Bisque, Seared Nantucket Bay Scallop, Coffee Oil

Pumpkin Seed Seared Ahi Tuna, Tartar, Tempura Quail Egg, Asian Pear, Yuzu Aioli

***Dominion Farm's Crisp Pork Belly, Caramelized Apple, Toasted Pecans,
Vanilla Butternut Squash Purée,***

Jumbo Lump Crab Cake, Lemon Grass Lobster Sauce, Tomato Jam, Mango, Curry

***Hudson Valley Foie Gras, Marcona Almond Crust, Banana Bread Toast,
Cinnamon Apple Jam, Cranberry Coulis (\$10 additional)***

***Poached Maine Lobster, Three Cheese Ravioli, Crispy Rutabaga,
Lemon-Butter Oregano Sauce (\$10 additional)***

Main Courses

Icelandic Arctic Char, Baby Fennel, Orange, Bay Scallops, Spicy Shrimp Broth

Lightly-Seared Wild Striped Bass, Lobster Potato Gratin, Lightly-Creamed Truffle Sauce

Nova Scotia Halibut, Horseradish Crust, Sweet Potato Risotto, Cardamom Carrot Sauce

***Study of Veal, Medallion, Cheek, Saffron Poached Pear, Brie Cheese,
Wild Mushrooms, Marsala Sauce***

***Maple Leaf Farm's Duck Breast, White Chocolate Polenta, Foie Gras, Confit,
Huckleberry Sauce***

***Colorado Rack of Lamb, Parmesan Potato Gnocchis, Ginger Carrot Purée,
Citrus Garlic Jam (\$10 additional)***

***Black Angus Beef Tenderloin, Oxtail and Scallion Ragout, Bordeaux Wine Sauce
(\$10 additional)***

A Selection of Artisanal Cheeses (\$14 additional)

Desserts

Valrhona Manjari Bavarian Cream, Olive Oil Cake, Salted Caramel Ice Cream

Warm Lemon Semolina Brioche Pudding, Lemon Curd, Tuaca Caramel

Mascarpone Pecan Cream Cake, Cocoa Nibs, Cinnamon Biscotti, Kahlua Coffee Ice Cream

Chocolate Caramel Mousse Dome, Almond Nougat, Caramelized Banana, Warm Rum Jus

French Room Soufflés (additional \$5)

Three Courses: \$80.00 Per Guest

Chef's Tasting Menu

Broken Arrow Ranch Quail, Creamy Goat Cheese Polenta, Port Wine Sauce

Tarima Hill Monastrell, Alicante 2009

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Braised Lamb Shank, Chanterelle Mushrooms, San Marzano Tomato, Basil Lamb Jus

Guimaro Mencia, Spain 2009

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Intermezzo

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Pan-Seared Day Boat Dover Sole, Sautéed Swiss Chard, Crabmeat, Yuzu Butter Sauce

Franciscan Sauvignon Blanc, Napa Valley 2010

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Camembert and Cypress Grove's Truffle Tremor, Persimmons Purée, Balsamic Reduction

Neige Apple Ice Wine, Canada

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Valrhona Manjari Bavarian Cream, Olive Oil Cake, Salted Caramel Ice Cream

Banfi "Rosa Regale" Brachetto d'Aqui, Piedmont 2010

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\$110.00 per guest

\$165.00 per guest with wine

*Chef de Cuisine,
Marcos Segovia
Pastry Chef,
Joe Garza*

*Maitre d'Hotel,
Jim Donohue
Sommelier,
Richard Patiño*