

CARTE BLANCHE

Chef’s Tasting Menu 125
four courses selected by Chef de Cuisine,
Don Irwin and Pastry Chef, John Boyle

Wine Pairing 80

Minimum two guests, entire table must participate
Substitutions or allergies cannot be accommodated

Don Irwin
CHEF DE CUISINE



“Taste is everything. Simple is best.”
EXECUTIVE CHEF
Martin Hamann

FIRST

1862 salad ^{GF}
arugula, watercress, dried cherry, almond,
truffle vinaigrette 15

Parsnip & Honeycrisp apple soup
aged Comté cheese, brown butter,
sourdough, maple 16

Petite gem lettuce Caesar
white anchovy, lemon, Parmesan, basil 16

Pickled baby beet salad ^{GF}
cranberry, blue cheese, Asian pear, walnut 18

Slow cooked veal cheek ^{GF}
Honeycrisp apple, Savoy cabbage,
mustard, verjus 22

Hudson Valley foie gras terrine
quince, Madeira, coffee, cocoa 28

Oysters on the half shell ^{GF}
Champagne vinegar-shallot mignonette 21

Chef’s selection of artisanal cheese MP

ENTRÉE

Poached Australian rock lobster ^{GF}
Madras curry, coconut, sweet potato,
broccoli 88

Roasted Chilean sea bass
butternut squash, cranberry, gingerbread,
Brussels sprout 60

Grilled yellowfin tuna ^{GF}
guanciale, sunchoke, Maitake mushroom,
grape 60

Brioche crusted Icelandic cod
Maine mussels, green apple, potato, leek 45

Bacon wrapped venison ribeye ^{GF}
sweet potato, Brussels sprout, huckleberry,
pecan 60

Cider braised Angus short rib
chestnut, cipollini onion, potato, chive 50

Roasted Long Island duck breast
boudin, celery root, prune, pumpernickel 45

Grilled Australian wagyu strip loin
parsnip, King Trumpet mushroom,
Butterball potato, Madeira 90

REGIIS OVA CAVIAR

Taste of Ossetra caviar, 10z. ^{GF}
served with potato buckwheat blini,
whipped cream cheese, Honeycrisp apple
butter, everything seasoning MP

^{GF} Gluten Free
Consuming raw or under cooked meats, poultry, seafood,
or eggs may increase your risk of food borne illness.
Please notify your server if you have any allergies.

FALL 2025