

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*

*This is the summer of '62!
The burst of summer's bounty is
on full display as we move into the
season.*

*We welcome the juiciest of tomatoes,
the sweetest of corn, and the
transcending exoticness of tropical
fruits.*

*Come stay cool with us and enjoy all
the freshness of the season!*

Don Irwin
CHEF DE CUISINE



"Taste is everything. Simple is best."

EXECUTIVE CHEF
Martin Hamann

FIRST

1862 salad ^{GF}

*arugula, red watercress, dried cherry,
almond, truffle vinaigrette 15*

Sweet corn soup ^{GF}

bay scallop, salsa roja, chipotle, cilantro 16

Petite gem lettuce Caesar

white anchovy, lemon, basil, Parmesan 15

Crispy Holland eggplant

*Bianco DiNapoli tomato, basil,
smoked mozzarella 16*

French Cavaillon melon salad ^{GF}

*heirloom tomato, cucumber,
avocado, mint 18*

Hudson Valley foie gras torchon

*Rainier cherry, macadamia nut,
coconut, basil 28*

Oysters on the half shell ^{GF}

Champagne, shallot mignonette 21

Chef's selection of artisanal cheese MP

ENTRÉE

Wild Alaskan halibut

*eggplant, red bell pepper,
garlic scape, basil 58*

Bacon wrapped pork tenderloin

*donut peach, collard green,
French bean, BBQ sauce 45*

Sautéed Japanese sea scallops ^{GF}

*shishito pepper, avocado,
raspberry, arugula 45*

Colorado lamb rack

*Black Mission fig, cipollini onion,
labneh, mint 78*

Grilled Australian rock lobster tail

*pork belly, sesame sticky rice,
cucumber, mango 85*

Jerk spiced Pekin duck breast ^{GF}

pineapple, jalapeño, black bean, coconut 45

Olive oil poached yellowfin tuna

*Spanish octopus, piquillo pepper,
potato, Basque pepper 65*

Grilled prime beef tenderloin

*yellow corn, maitake mushroom,
blueberry, tarragon 65*

REGIIS OVA CAVIAR

Taste of Kaluga caviar, 10z. ^{GF}

*served with housemade potato madeleines,
sour cream and onion 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.

SUMMER 2024