

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*

We're Fallin' in '62!

*We are so excited to welcome the
crisp Autumn air and celebrate the
shift in seasons as we usher in the
radiance of its bounty.*

*I welcome you to cozy up with us
and savor the unbridled wealth that
Fall has to offer.*

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*

Roasted butternut squash soup ^{GF}

*Honeycrisp apple, Holland leek,
pecan, brown butter 16*

Petite gem lettuce Caesar

white anchovy, lemon, Parmesan, basil 16

Smoked wild boar shoulder ^{GF}

*red cabbage, whole grain mustard,
potato, thyme 23*

Baby red beet salad ^{GF}

*Point Reyes blue cheese, heirloom apple,
walnut, endive 18*

Hudson Valley foie gras torchon

cranberry, orange, ginger, almond 28

Oysters on the half shell ^{GF}

Champagne, shallot mignonette 21

Chef's selection of artisanal cheese MP

ENTRÉE

Roasted Chilean sea bass

*rosemary, king trumpet mushroom,
parsnip, apple cider 58*

Red wine braised Angus short rib ^{GF}

*Yukon Gold potato, maitake mushroom,
prune, chive 50*

Poached Australian rock lobster

*spätzle, Savoy cabbage, black truffle,
hazelnut 85*

Cervena venison saddle ^{GF}

*bacon, huckleberry, butternut squash,
brown butter 58*

Grilled Pacifico striped bass ^{GF}

*cauliflower, red kuri squash, golden raisin,
Madras curry 46*

Roasted Pekin duck breast

*stuffing, Brussels sprout,
cranberry, sage 46*

Sautéed yellowfin tuna ^{GF}

*shiitake mushroom, black grape,
chestnut, thyme 65*

Australian wagyu beef tenderloin

*bone marrow, cipollini onion,
sunchoke, quince 88*

REGIIS OVA CAVIAR

Taste of Kaluga caviar, 1oz. ^{GF}

*served with potato buckwheat blini,
toasted onion cream cheese, spiced apple 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 2024