



Our Lovers Lunch

Traditional Caviar Service

Served with Traditional Garnish

Aquatir Organic Osetra 28 grams | One hundred ninety-five dollars

Appetizers

Spring Pea Veloute

Our Snow Peas, Ricotta Cheese Gnudi, Prosciutto Ham,

Organic Sunchokes

Hydroponic Red Lettuces, Triple Cream Cheese, Hazelnuts, Quince Vinaigrette

Hudson Valley Torchon

Confit and Pickled Cherries, Toasted Brioche, Smoked Macadamia Nuts

Our Organic Red Kale

Confit Hen Egg Yolk, Aged Parmesan Dressing, Focaccia Crouton

Entrées

Organic Potato Gnocchi

Butter Poached Maine Lobster, Our Brussels Sprouts, Tiny Chives

Local Pasture Raised Wagyu Beef

Wild Mushroom Crusted, Sweet Peas, Rosti Potatoes, Beef Hollandaise

Day Boat Gulf Flounder

Baby Leeks and Pearl Onions, Meyer Lemon, Champagne Caviar Fondue

Our Freedom Ranger Chicken

Slow Roasted, Organic Farro, Parsley Root, Lacinato Kale, Thyme Jus

Desserts

Pavlova

Tropical fruit salad, Passion Fruit Sorbet, Chantilly

Caramelized Apple Mille Feuille

Quince, Caramel Sauce, Hazelnuts

Chocolate Cremeux

Chocolate Shortbread, Coffee Chocolate Chips, Vanilla Bean Ice Cream

Sorbet Tasting

Selection of House Made Sorbets

Executive Chef Zachary Ladwig

Fifty-nine dollars per Person

Prices are exclusive of beverages, taxes, and eighteen percent service charge

Sommeliers Wine Pairings Available

