

April

Three Course Menu

White Asparagus Purée

Langoustine, Toasted Almonds, Local Ramps

Nantucket Bay Scallops

*Botarga "Sand Bar", Sea Spears, Red Sorrel,
Coconut Green Curry Foam*

Valley Shepard Ricotta Gnocchi

*Iberico Ham, Porcini Mushroom,
Spring Garlic Cream*

North Country Blue, Roomano, Quickes Cheddar

Supplemental 15

Hudson Valley Foie Gras Textures

*Organic Rhubarb, Tellicherry Pepper, "Pain Perdu"
Supplemental 15*

North Atlantic Turbot

*Pea Tendril Salad, First Harvest Morels,
Golden Quinoa, Beurre Noisette*

Berkshire Pork Quartet

*Braised Pork Belly, Torchon, Trotter, Sirloin,
Fava Bean "Succotash", Spring Onion Jus*

28 Day Dry Aged NY Strip

*Fiddle Head Ferns, Sweetbread Yorkshire Pudding,
Old World Au Poivre*

Roasted Pineapple Tart

*Vanilla-Coconut Tapioca,
Kataifi Diskette, Pineapple Curd,
Opal Basil Ice Cream*

Chocolate "Spring"

*Chocolate Genoise Roulade, Milk Chocolate Custard,
Chocolate-Tea Ice Cream*

Three Courses 75

Wine Pairing 40

Tasting

Nantucket Bay Scallops

*Snow Pea Tendrils, Petite Radish, Green Curry Coconut
Pinot Gris, Reserve, Trimbach, Alsace, France, 2007*

Long Island Striped Bass

*Rhubarb, Black Trumpet Mushrooms, Crayfish Nage
Aligoté, Olivier Leflaive, Burgundy, France, 2009*

Frog Legs

*Gnocchi, Lemon Confit, Kalamata Olive,
Spring Garlic, Beurre Noisette
Barbera d'Alba, Giacomo Fenocchio, Piedmont, 2010*

Griggstown Quail

*Duck Prosciutto, Brussels Sprout Leaves,
Onion Sprouts, Sunny Side Quail Egg*

Latour Rifle Ranch Lamb

*Apple Wood Smoked Bacon, Medjool Dates,
Green Pistachios, Jerusalem Artichokes
Grenache, Shatter, Roussillon, France, 2011*

Northfork Bison Striploin

*Fiddle Head Ferns, White Sweet Potato,
Bone Marrow, Yellow Foot Mushroom*

Calkins Cowtipper

Black Mission Fig Compote

Yogurt Parfait

*Hibiscus Infused Rhubarb,
Juniper Sablee, Rhubarb Sorbet
Moscato d'Asti, La Spinetta, Piedmont, 2012*

*Tasting 135
Wine Pairing 60*

The Garden

Spring Leek Soup

*Fava Bean Agnolotti,
English Peas,
Crisp Wild Ramps*

Riesling, Trimbach, Alsace, France, 2009

Wild Mushroom Vol-au-Vent

*Ragout, Four Grain Blend,
White Truffle Béchamel*

Chardonnay, Carmen, Gran Reserva, Chile, 2009

Green Asparagus "Panna Cotta"

*First Garden Harvest,
Potato Lattice*

Red Thumb Potato Crêpe

*Pink Cluster Onions,
Sunchoke Purée, Malbec Reduction*

Cabernet Franc, Ventimiglia, Sussex, NJ, 2009

"La Tour" Sorbet Trio

*Berry Caviar, Pear Gelée,
Meringue Crumbs*

Moscato d'Asti, La Spinetta, Piedmont, Italy, 2012

Garden Tasting 95

Wine Pairing 50

*We Support Local, Natural, Sustainable
And Organic Practices Whenever Possible*