

Bar Snacks

Devils on Horseback

Mussels - Provencial Herbs

Seared Scallop - Apple, Bacon

Roasted Quail - Fingerling Potatoes

"Cheese Steak"

Smoked Cashews

Toasted Chickpeas - Chorizo

Charcuterie Plate

Duck Fat Popcorn

Smoked Oysters

Artisanal Cheese Selection

Bourbon Chocolate Pie

Lebneh Tart

Sample Tasting Menu

"Kir Royale" - Champagne Gelee, Cassis Aspic

Kumamoto Oyster - Smoked Cucumber Mignonette

Baked Pebble Potatoes - Creme Fraiche, Baby Scallion, American Caviar

Crudo of Fluke – Butternut Squash, Chili Oil, Toasted Pepitas

Baby Beets - Jerusalem Artichoke Chips, Charred Onion, Beet Vinaigrette, Thyme

Poached Diver Scallop - Lemon-Fennel Puree, Globe Artichoke, Bacon, Dill

Razor Clams - Almond Broth, Sea Beans, Green Tea Oil

"Rock" Shrimp - Smoked Paprika Oil, Bulls Blood Greens

Warm Mozzarella Spheres - Smoked Grapes, Apple-Celery Foam, Candied Walnuts, Tarragon

Soft-Poached Egg - Pickled Fall Vegetables, Chive Broth, Parsley-Garlic Oil

Seared Foie Gras - Cocoa Pudding, Pickled Mustard Seeds, Mustard Greens

Seared Jamon Iberico - Pecan Puree, Sage Oil, Cranberry Crumble

Ginger Panna Cotta - Concord Grapes, Shiso, Basil "Caviar"

Oatmeal Ice Cream - Maple Candy, Almond Cake, Apricot

Mignardises