



## *Amuse Bouche*

**HUDSON VALLEY FOIE GRAS BISCUIT**  
Golden Pineapple, Smoked Soy, Szechuan Peppercorn

**MICHAEL MINA'S CAVIAR PARFAIT\***  
Smoked Salmon, Crème Fraîche, Egg Mimosa  
+55 Supplement

## *First Course*

**AHI TUNA TARTARE\***  
Mint, Pine Nuts, Asian Pear, Habanero-Infused Sesame Oil

## *Second Course*

**PHYLLO-CRUSTED PETRALE SOLE**  
Crab Brandade, Spring Peas, Dijon Beurre Blanc

## *Third Course*

**DUO OF FILET MIGNON & MAINE LOBSTER\***  
Black Truffle Potato Purée, Horseradish  
Watercress, Chioggia beets

**F-1 JAPANESE WAGYU\***  
+45 Supplement

## *Sides*

**GRILLED DELTA ASPARAGUS**  
Smoked Bearnaise, Espelette

**ROASTED WILD MUSHROOMS & MORELS**  
Vin Jaune d'Arbois

## *Dessert*

**STRAWBERRY SOUFFLÉ**  
Rosé Champagne, Vanilla Anglaise

\*Health District Notice: Consuming raw or undercooked meats, poultry, seafood, shellstock or eggs may increase your risk of foodborne illness.