



LUNCH

TWO COURSES \$49 PER PERSON

APPETIZERS

English Rose / chicken liver & foie gras parfait, bittersweet chocolate & stout, pickled mushroom & pumpkin

Brooklyn Burrata / muscat grapes, local wax beans, pear mustard

Heirloom Beets / French onion soup custard, ricotta salata, tarragon powder

Marinated Yellowfin Tuna / avocado wasabi, fermented kohlrabi, lychee, finger lime

Grilled Maine Scallop / cauliflower couscous, golden raisin, cilantro, lime

Braised Spanish Octopus / shaved baby fennel & celery, pork ragu, green olive & tomato juice

supplement: \$10

MAINS

Parmesan Risotto / smoked chestnuts & burgundy truffle

Baked Lancaster Chicken / Jerusalem artichoke, confit egg yolk, ricotta cavatelli

Braised Atlantic Halibut / carrot & ginger purée, yuzu glaze, lobster grapefruit sauce

Montauk Sea Bass / confit fennel, Seville orange, Sauternes & chervil sauce

Berkshire Pork Chop / butternut squash, nori & shiso crumble, sour plum reduction

Prime Beef Filet / roasted foie gras, short rib creamed potato, bone marrow jus

supplement: \$15

SIDES 10

Steamed Broccolini / lemon olive oil

Brussels Sprouts / pears, raisins

Crisp Green Salad / green goddess

Local Wax Beans / crispy shallots

Chips