

FIRST COURSE

ORGANIC GARDEN GREEN SALAD | Cherry Bomb Radishes, Shaved Mushrooms, Tomato “Croutons”, Peppercorn Croquants, Organic Olive Oil, Aged Sherry Vinegar, Fleur de Sel 15

TRIO OF TARTARES | Wagyu, Yellowfin Tuna & Salmon
Served with Unique Accompaniments 27

PEEKYTOE CRAB SALAD | Black Radish, Avocado “Marble”, Fizzy Grapefruit Supremes, Compressed Melon Terrine, Coriander Vinaigrette 21

“FOIEWHOPPER” | Wagyu Beef, Hudson Valley Foie Gras, Maine Lobster, Portabello Confit, Candied Orange, Brioche, Sauce Périgourdeux 43

FARM FRESH DUCK EGG | Duck Confit Hash, OJ Gelée, Smoked Bacon Jam, Pumpernickel, Prosciutto Pearls 16

JERUSALEM ARTICHOKE SOUP | Roasted Tomato Carpaccio, Brandade Beignet, Organic Olive Oil “Brittle” 12

CRISP SCALLOP | Deconstructed Corn Chowder, Périgourdeine Sauce 19

BUTTER-POACHED MAINE LOBSTER TAIL | Artichokes Barigoule, Roasted Garlic Pain Perdu, Sauce Coussin 30

BURGUNDY ESCARGOT | Tender Leeks, Garlic Soubise, Pernod Foam, Brioche, Sauce Bordelaise 17

TSAR NICOLAI CAVIAR | 1oz 95 / 2oz 180

MAIN COURSE

STRIPED BASS | Potato Risotto, Caramelized Fennel, Baby Clams, Bouillabaisse Gelée, Squid Ink Emulsion, Chorizo Vinaigrette 41

DOVER SOLE BEURRE MONTÉ | Beluga Lentils, Baby Leeks, Apple Gel, Caper Purée, Mustard Beurre Blanc 44

PRIME NEW YORK STRIP “AU POIVRE” | Grains of Paradise, Baby Root Vegetables, English Peas, Brussel Sprout Leaves, Smoked Potato Croquettes, Fig Compote, Cognac Sauce 49

DUET OF BOSTON COD | Ginger Spaghetti Squash, Candy Striped Beets, Sea Beans, Pistachio, Cara Cara Orange 39

MUSCOVY DUCK BREAST | Duck Confit Tart, Caramelized Endive, Pomme d’Api, Compressed Squash, Walnuts, Black Raisins, Spiced Duck Jus 37

PEEKYTOE CRAB & MASCARPONE AGNOLOTTI | Baby Corn, Fava Beans, Pumpkin “Gnocchi”, White Truffle Foam, Corn Broth 36

POUSSIN AU VIN “YOUNG CHICKEN” | Globe Carrots, Salsify, Chanterelles, Pickled Pearl Onions, Roasted Sweet Potato, Pinot Noir Sauce 35

COLORADO LAMB LOIN | Barigoule Artichokes, Tomato Compote, Pine Nuts, Niçoise Olive, Eggplant Ravioli, Lamb Sausage, Piquillo Lamb Jus 53

All prices are subject to service charge and state tax.

PETIT TASTING MENU

YELLOW FIN TUNA TARTARE

Osetra Caviar, Yuzu, Crème Fraîche

Taittinger "Brut Prestige Rosé" Reims, Champagne, France, N/V

JERUSALEM ARTICHOKE SOUP

Roasted Tomato Carpaccio, Brandade Beignet,
Organic Olive Oil "Brittle"

Rosemount "Roxburgh" Chardonnay, Hunter Valley, Australia, 2005

MUSCOVY DUCK BREAST

Duck Confit Tart, Caramelized Endive,
Pomme d'Api, Compressed Squash,
Walnuts, Black Raisin, Spiced Duck Jus

Betts & Scholl Grenache, Barossa Valley, Australia, 2006

"KEY LIME PIE"

Tropical Fruit Compote, Streusel, Coconut Meringue,
Cilantro Syrup, Graham Cracker Ice Cream

Honig Late Harvest Sauvignon Blanc, Rutherford, California, 2007

95 per person
55 wine pairings

GRAND TASTING MENU

MARINATED FLUKE CEVICHE

Chives, Yuzu Vinaigrette, Crisp Wild Rice, Coconut Bubbles

Mauricio Lorca "Fantasía" Torrontés, Luján de Cuyo, Argentina, 2009

HUDSON VALLEY FOIE GRAS AU TORCHON "BRÛLÉE"

Caramelized Apple, Chèvre, Salted Hazelnut Confit, Anise Cherry Purée

*Reichsgraf vom Kesselstatt "Piesporter Goldtröpfchen" Riesling Kabinett,
Mosel, Germany, 2008*

RATATOUILLE CRUSTED LOUP DE MER

Eggplant Purée, Tomato Lavender Pudding,
Picholine Olive, Polenta Alligot

Belle Glos Pinot Noir Blanc, Yorkville Highlands, California, 2008

CHEF'S GARDEN LANDSCAPE

Potato Risotto, Porcini "Soil", Variation of Powders,
Seasonal Baby Vegetables

Errazuriz "Don Maximiano Estate" Carmenère, Aconcagua Valley, Chile, 2008

MILK FED VEAL "OSCAR"

Crab, Yukon Potato, Wild Asparagus,
Deconstructed Béarnaise, Sherry Veal Jus

Kurtz Family Vineyards "Boundary Row", Barossa Valley, Australia, 2006

CHOCOLATE AND PEANUTS

Olivares Dulce Monastrell, Jumilla, Spain, 2004

145 per person (includes cheese course)
90 wine pairings

As a courtesy to our guests, please refrain from using cellular telephones in the dining room.