

Caviar and Oysters

North American ounce 60; half ounce, 30
 White Sturgeon ounce 175; half ounce 90
 Siberian Sturgeon ounce 190; half ounce 95
 German Osetra ounce 240; half ounce 120
 (chilled LiV potato vodka to accompany add 10)

Island Creek oyster with North American caviar and seasonal accompaniments 4.00 ach*

First Course

PRIX FIXE 82

Leek and potato soup with parisiennes of root vegetables; chicken and black truffle boudin

Shaved asparagus salad with a shirred Apple Street Farm egg and brook trout roe; roasted shallot vinaigrette *

Seared Hudson Valley foie gras with pink grapefruit and black sesame oil; honey and Meyer lemon water* (add 10)

King crab salad with prosciutto, avocado, and muscat gelée

Fried veal sweetbreads with sunchoke and thyme velouté, pickled cauliflower, and licorice sugar

Soy and ponzu-glazed scallops with lychee, green curry and spaghetti squash; uni vinaigrette*

Main Course

Pot-roasted Canadian chicken with hedgehog mushrooms and pommes purée; green peppercorn jus

Cocoa-rubbed Denver leg of venison with escargots de Bourgogne and braised endive*

Painted Hills beef tenderloin with braised short ribs and pommes sarladaise; gremolata and red wine reduction*

Whole Maine lobster with roasted red potatoes, chorizo, and braised greens; drawn Vermont butter (add 20)*

Dry-aged Lola duck breast with black trumpet mushroom purée, pistachios, and baby turnips*

Monkfish à la plancha with carrot and zucchini "tagliatelle;" clam chowder and blue potatoes *

Spring Degustation

PRIX FIXE 104

available to entire tables only

VINTNER'S TASTING

four pairings 65

GRAND VINTNER'S TASTING

six pairings 85

WINTER JUICE TASTING

four pairings 35

2005 WESTPORT RIVERS, "CUVÉE RJR", BRUT, WESTPORT, MA

Butter-poached Maine lobster with scallion and teriyaki-glazed enoki mushroom; lobster jus*

2006 CHATEAU DE LA ROULERIE, COTEAUX DU LAYON

Hudson Valley foie gras terrine with pickled shallots and poached prunes*

2006 ALEX GAMBAL, "CUVÉE L'ESPALIER", BOURGOGNE

Seared yellowfin tuna with shrimp potstickers; lime and butternut squash nage*

2007 MURIETTA'S WELL, MERITAGE, LIVERMORE VALLEY

Colorado loin of lamb with brown butter gnocchi and parsnip purée; sage jus*

2003 TAYLOR-FLADGATE, LATE BOTTLE VINTAGE, PORTO

Grand Fromage

2008 BANFI, "ROSA REGALE", BRACHETTO D'ACQUI, ITALY

Dessert Tasting

Degustation of Vegetables

PRIX FIXE 90

Chef McClelland's Tasting Journey*

PRIX FIXE 185

VINTNER'S TASTING add 130