



## Sample Menu

### Winter Prix Fixe

NINETY-FIVE

#### First Course

Salad of Apple Street Farm lettuces with compressed Matsutake mushrooms, pear ribbons, L'Pippinannie cheese and sherry vinaigrette

East Coast bluefin tuna with braised Berkshire pork jowl, little clams, roasted Fairytale eggplant and crispy nori

Warmed Wellfleet oysters with smoked bone marrow emulsion, hazelnut oil, Autumn brassica and Maine seaweed\*

Licorice glazed Hudson Valley foie gras with black trumpet mushrooms, hay ash roasted banana, black sesame and almond-rice milk (add 10)\*

Roasted squab breast with preserved red cabbage, smoked red beet and sweet potato: "Fig Newton" with confit and pistachio

Alba white truffle with smoked potato gnocchi carbonara, fried Apple Street Farm egg and Macomber turnip: lardon vinaigrette (add 60)\*

#### Main Course

Maine beef tenderloin with carrot tagliatelle al ragù, gorgonzola mornay, sunny side up quail egg and crispy shallots\*

West Coast King salmon, lightly smoked, with vanilla and cardamom: faux hazelnut gnocchi and pumpkin juice

Chicory glazed venison with braised pig's trotter, celery root, Apple Street Farm Swiss chard, wild huckleberry vinaigrette and cranberry

Maine lobster in the style of pot pie with lobster consommé, chanterelles, fingerling potatoes and coral glazed onions (add 20)\*

Honey glazed duck for two with roasted pumpkin, chestnut, foie jus, smoked chocolate puree and toasted nuts and seeds (add 20)\*

American Paddlefish    ounce 60; half ounce 35

Siberian Sturgeon        ounce 160; half ounce 80

White Sturgeon            ounce 190

Galilee Osetra             ounce 210

Chilled LiV potato vodka to accompany (add 10)

Spring Creek oyster, Duxbury, MA

Wellfleet oyster, Wellfleet, MA

FOUR DOLLARS EACH

### Winter Degustation Menu

ONE HUNDRED FIFTEEN

VINTNER'S TASTING

Four wine pairings 70

Six wine pairings 90

Four seasonal juice pairings 38

2011 SCHRAMSBERG, BLANC DE BLANCS, NORTH COAST, CALIFORNIA

Maine lobster with butternut squash, almond beurre noisette and coffee-sarsaparilla purée. local apple: hay roasted and fresh roll

2012 COSTIOLO, SANGUE DI GIUDA, DELL'OLTREPO PAVESE

New York State foie gras "Royale" with fermented black Summer truffles, banana bread, Westport Rivers moscat grape gelée and caramelized onion butter

2010 ROLAND LAVANTUREUX, CHABLIS, BURGUNDY

East Coast halibut with Apple Street Farm turnip, buttermilk, lemon purée and crab apple-lemon ginger fumet

2011 WIND GAP, SYRAH, SONOMA COAST

Cassoulet of Toulouse with carre d'agneau and garlic-herb sausage. Sparrow Arc white beans with roasted carrot jus

2008 CLOS DEL MAS, PRIORAT

Grand Fromage

2007 CRISTIA, MUSCAT DE BEAUMES DE VENISE, RHONE

"Crisp December": Hot pear sabayon with apple crisp and coconut-sage ice cream

### Degustation of Vegetables

ONE HUNDRED FIFTEEN

### Chef McClelland's Tasting Journey\*

TWO HUNDRED FIVE

VINTNER'S TASTING ONE HUNDRED THIRTY-EIGHT

DEGUSTATION AND JOURNEY MENUS ARE OFFERED FOR THE ENTIRE TABLE