

## 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 wild steelhead trout roe and seasonal accompaniments, 4.00 each

WINTER PRIX FIXE 82

## First Course

Salad of endive and frisée with pan fried sweetbreads, wood ear mushrooms and thyme-shallot vinaigrette

Roasted Hudson Valley foie gras with sunchoke velouté and pickled cauliflower\* (add 10)

Assiette of roasted beets with warm Vermont goat cheese, arugula, and Maudite ale foam

Chicken consommé with root vegetable chartreuse and black trumpet mushrooms

Apple Street Farm coddled egg with Indian spiced pork confit and potato hash\*

Seared shrimp with Thai coconut crêpe, fresh hearts of palm and pink grapefruit; uni and chili vinaigrette\*

Seared scallop with cauliflower custard; fried quail egg and shaved black truffles

## Main Course

Roasted Apple Street Farm chicken with hedgehog mushrooms and pommes purée; green peppercorn jus

Cocoa-rubbed Denver leg of venison with escargots de Bourgogne, candy cap mushrooms and braised endive\*

Apple Street Farm pot-roasted guinea hen with Puy lentils and baby turnips

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

Roasted monkfish with clam chowder, carrot and zucchini tagliatelle, blue potatoes

Milk fed piglet with crushed rutabaga, yellow foot mushrooms; cranberry and thyme jus

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

## Winter Degustation

PRIX FIXE 104

VINTNER'S TASTING four pairings, add 65

GRAND VINTNER'S TASTING six pairings, add 85

WINTER JUICE TASTING four pairings, add 35

2003 WESTPORT RIVERS, "CUVÉE RJR", BRUT, WESTPORT, MA

Butter-poached Maine lobster with scallion and teriyaki barbequed enoki mushrooms; lobster jus

KOURTAKI, MUSCAT, SAMOS, GREECE

Hudson Valley foie gras terrine with pickled shallots and quince jam

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

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

2006 MURRIETA'S WELL, MERITAGE, LIVERMORE VALLEY, CA

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

OFFLEY, 10 YEAR TAWNY, 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