

LESPALIER

Caviar and Oysters

American Paddlefish ounce 60; half ounce, 35
White Sturgeon ounce 175; half ounce 90
Siberian Osetra ounce 190; half ounce 100
Russian Osetra ounce 240; half ounce 125
Wild Caspian Osetra ounce 550

Island Creek oysters with seasonal accompaniments,
4.00 each*

Spring À La Carte

First Course FIFTEEN DOLLARS

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

Sautéed wine cap mushrooms with escargots on grilled
focaccia; Apple Street Farm fried egg*

Seared yellowfin tuna with wasabi mayonnaise and
teriyaki-glazed enoki mushroom; lobster jus*

Leek and potato soup with prosciutto crisps, melted
leeks, and black truffle crème fraîche*

Main Course TWENTY-FIVE DOLLARS

Farmstead Amish chicken with shimeji mushrooms,
compressed strawberries, and fresh sorrel; chicken jus

Roasted halibut with bouillabaisse purée and duck
confit hash

Lobster BLT with tomato relish and smoked
bacon; avocado butter

Beef sirloin burger with sautéed mesclun greens, foie
gras butter, and farmhouse cheddar*

Grand Fromage SEVENTEEN DOLLARS

Spring Degustation SIXTY DOLLARS

VINTNER'S TASTING

Three pairings 30

Five pairings 40

Four seasonal juice pairings 35

Island Creek oyster with seasonal accompaniments *

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

Smoked salmon roulade salad with wild steelhead
trout roe*

2007 CHATEAU DE LA ROULERIE, COTEAUX DU LAYON, LOIRE

Hudson Valley foie gras terrine with strawberry-
rhubarb compote, pickled shallots, and warm brioche*

2007 CHATEAU DE SEGRIES, LIRAC, RHÔNE

Oat-crusted tenderloin of Colorado lamb with
black garlic mustard, fiddlehead ferns, and pea
shoots*

SMITH WOODHOUSE, 10 YEAR TAWNY, PORT

Selection of cheeses and condiments

2009 BANFI, "ROSA REGALE", BRACHETTO D'ACQUI, ITALY

Dessert Tasting

Prix Fixe TWENTY-FOUR DOLLARS

First Course

Apple Street Farm mesclun salad with local burrata
and grilled asparagus

Main Course

Duck leg confit with cumin-creamed cabbage and
baby turnips

Dessert

Panna cotta with crimson berry-cassis sauce and
orange foam