

Caviar and Oysters

Served with traditional accompaniments;

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
Island Creek oysters with Saint Germaine and golden char roe, 4.00 each*	

Winter Prix Fixe

FORTY DOLLARS

VINTNER'S TASTING (TWO HALF GLASSES) 20

First Course

Duck breast pastrami salad with pomegranate and honeycrisp apples*

House smoked salmon with onion confit, horseradish Bellini and smoked char roe

Seared diver scallop with uni vinaigrette and lychee gelée

Main Course

Crispy black pudding with escargot and wild mushroom ragoût; fried egg*

Roasted monkfish with fried caper and ham potato salad; wood ear mushrooms*

Truffled macaroni and cheese; brioche crumbs

Dessert

Panna cotta with lychee foam

Juices

8.75

Pomegranate lime

Orange chamomile

Pineapple jasmine

Apple earl grey

Maple black pepper fizz

Winter Degustation

SIXTY DOLLARS

VINTNER'S TASTING (THREE HALF GLASSES) 30

GRAND VINTNER'S TASTING (FIVE HALF GLASSES) 40

Island Creek oyster with Saint Germaine and golden char roe

Seared scallop vindaloo with Thai coconut crêpe; wild steelhead roe*

Roasted foie gras with hazelnuts and rosemary bruléed delicata squash; espresso powder

Grilled lamb tenderloin with roasted new potatoes and winter vegetables*

Selection of cheeses and condiments

Dessert tasting

Power Lunch

TWENTY-FOUR DOLLARS

VINTNER'S TASTING (TWO HALF GLASSES) 20

First Course

Pear and endive salad with candied walnuts and tarragon

Main Course

Pork belly with cumin creamed cabbage and parsnip purée

Dessert

Pear mousse cake with chocolate ganache

A la Carte Lunch

Lobster BLT; Lobster salad with tomato relish, smoked bacon and avocado butter 25

Beef sirloin burger with Bleu d'Auvergne, pastrami and foie gras soubise on grilled brioche; pommes frites* 26

L'Espalier artisanal cheese plate 17