

N.Y.E. DINNER

AMUSE BOUCHE

Soft Poached Egg
Truffle Sabayon

FIRST COURSE

Maine Scallop Crudo
Yuzu, Cilantro, Radish
or
Beet Carpaccio
Beet Molasses, Horseradish Crème Fraîche

SECOND COURSE

Seared Foie Gras
Last Summer Peach, Lemongrass, Brioche
or
Ham & Gruyere Croquettes
Mornay, Beer Mustard

THIRD COURSE

Little Gem Salad
*Buttermilk Dressing, Sunchokes,
Balfour Cheese*

MAIN COURSE

Caldwell Farm NY Strip
*Montreal Steak Seasoning, Pommes Aligot,
Herb Salad*
or
Bouillabaisse
Rouille, Croutons, Fennel Pollen

INTERMEZZO

Meyer Lemon Sorbet

DESSERT

Chocolate Ganache Tart
Yuzu, Sea Salt

Chef/Owner Ryan Hickman

Please inform your server of any allergies or dietary restrictions as we are always happy to accommodate.
*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.