



**Chef's tasting menu available
six courses including cheese and dessert**

Appetizers

Butter basted lobster carnaroli risotto, glazed celery root and three year-old Parmigiano-Reggiano

Ragout of smoked venison sausage, soft potato gnocchi, pine nuts, native pear and sage

Creamy soup of foraged mushrooms, mushroom duxelle agnolotti, Honshemeji mushroom caps

White wine braised rabbit with black trumpet mushrooms, potato gnocchi, native sage

Cool salad of Native Jonah crab, cucumber, avocado, grapefruit and fresh herbs

Pan seared Hudson Valley foie gras, duck confit ravioli,
poached kumquats, sweet and salty hazelnut praline

Creamy soup of native sunchoke and cauliflower, braised beef oxtail, cauliflower florets

Warm salad of native heirloom La Ratte potatoes, black truffle aioli, peppergrass, radish and Hollandaise

Crispy tempura frogs' legs, garlic and parsley mayonnaise, frisse lettuce with lemon and chives

Blue Hill Bay mussels in green curry, greenhouse-grown young bok choy, grilled scallions, cilantro and coconut

Lightly seared Nantucket bay scallops with sweet potato agnolotti, smoked bacon and red wine sauce

Fresh bucatini pasta with a bacon, egg and cream sauce (Carbonara style), soft poached egg and fresh herbs

Creamy soup of celery root, black truffle ravioli, maple and sage flavors

Soft scrambled eggs with black Perigord truffles



Entrees

Pan roasted grass-fed beef tenderloin filet basted with whole butter, thyme and garlic,
braised Wagyu beef cheek, autumn vegetables 'jardinière', Sauce Bordelaise

Oven roasted lamb saddle, pearl barley 'risotto', reduced lamb jus

Slow roasted New Jersey pheasant *cuit en sous vide*, braised hind quarter with foie gras,
foraged mushrooms, sage-infused sauce

Pan roasted saddle of rabbit, braised leg and shoulder, glazed baby fennel and carrots

Pan seared Massachusetts sea scallops, ragout of Honshemiji
and trumpet royale mushrooms, rich black truffle butter sauce

Crispy skin Gulf of Maine blue cod filet, butter braised spinach, glazed endive, rich shellfish emulsion

Braised Broken Arrow Ranch all natural venison stew,
house-made potato gnocchi, winter vegetables

Crispy skin barramundi filets, glazed cippolini onions, navel orange and orange glaze

Red wine braised veal cheeks, ragout of golden beets, butternut squash, glazed pearl onions

Tasting of pastured Long Island duckling: pan seared breast, leg confit and gilet ravioli,
glazed vegetables and rosemary-infused sauce reduction

Sauteed filet of John Dory with Nantucket bay scallops and Narragansett Bay razor clams, rich shellfish emulsion

Tasting of Texas wild boar: roasted saddle, seared chop,
braised shoulder and smoked sausage, glazed golden beets



Desserts

Frozen Meyer lemon parfait, spiced cream, toasted almond praline with lemon geranium leaves

Warm tart of native caramelized apples and pears, crispy pastry, green apple sorbet and dulce de leche

Warm walnut tart with native cranberries, crème fraîche ice cream

Vanilla panna cotta with kalamansi lime gelee, tropical fruit salad, crunchy tuile

The Persimmon cheese experience with proper and eccentric garnishes

Chocolate and bananas: rich chocolate mousse, bananas, salty peanut praline and bitter cocoa nibs

Ice cream and sorbet selections

Guatemalan Antigua Coffee
Casablanca Decaf Coffee

Espresso
Cappucino

Tea

Earl Grey
Constant Comment
Raspberry
Plantation Mint
Cinnamon Apple Spice Decaf
Lemon Decaf
Green tea
Mandarin Orange Spice Decaf
Peppermint Decaf