Tastes of Autumn
Two plates 68, each additional plate 34

Caviar Creations
(45 Supplement)
Egg Caviar
Toasted Egg Yolk, Caviar and Herbs
Meyer Lemon Gelée, Caviar and Crème Fraîche
Organic Egg Mimosa, Ossetra Caviar and Chives

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Autumn Tasting Menu
Composed with Seasonally Available Produce
188

Organic Egg Mimosa
Ossetra Caviar and Chives

Madai Sashimi
Pastel Radishes and Nasturtium Vinaigrette

Peekytoe Crab Salad
Mustard, Melon Juice and Shaved Fennel

Icelandic Cod
Honsimeji Mushroom and Lemongrass Consommé

Fragrant Spiced Lamb Chops
Cucumber Yogurt, Fresh and Crunchy Garnishes

Roasted Stone Fruits
Crunchy Praline, Lemon Olive Oil Cake, Almond Meringue

Black Bass Crusted with Nuts and Seeds, Sweet and Sour Jus
Salmon Dusted with Herbes de Provence, Roasted Summer Squash, and Lemon
Parmesan Crusted Organic Chicken Confit, Artichoke, Basil and Lemon Butter
Sautéed Veal Scallopine, Flying Pig Ham, Mushrooms and Lavender
Niman Ranch Tenderloin, Slowly Roasted Tomato, Crackling Potatoes, Sauce Béarnaise (25 Supplement)
Sweet and Sour Sweetbreads, Sicilian Pistachios and Woodear Mushrooms

Dessert
Double Crème de Lyon Cheese with Black Truffle (8 Supplement)
Bittersweet Chocolate Ganache, Honey Roasted Peanut Ice Cream and Passion Fruit
Roasted Stone Fruits, Crunchy Praline, Lemon Olive Oil Cake, Almond Meringue
Fig and Raspberry, Petit Beurre, Glazed Figs, Raspberry Rose Sorbet, Fig and Port Jus

Executive Chef: Mark Lapico
Chef Pâtissier: Sean Considine
Chef/Proprietor: Jean-Georges Vongerichten