

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

Madai Sashimi, Iceberg Lettuce, Cherry Tomato and Cilantro

Yellowfin Tuna Ribbons, Avocado, Spicy Radish and Ginger Marinade

Cubes of Hamachi, Spiced Japanese Cucumber and Soy-Basil Infusion

Heirloom Tomatoes, Fresh Mozzarella, Basil and Lemongrass Consommé

Peekytoe Crab Salad, Mustard, Melon Juice and Shaved Fennel

Parsnip Soup, Coconut, Mint and Lime

Bouquet of Seasonal Vegetables, Sunflower Seed and Mustard Emulsion

Charred Corn Ravioli, Cherry Tomato Salad and Basil Fondue

Foie Gras Brûlé, Roasted Strawberry, Balsamic, Basil (8 Supplement)

Gulf Shrimp, Silky Cannellini Beans, Chanterelles and Leek Infusion

Diver Scallops, Caramelized Cauliflower, Caper-Raisin Emulsion (8 Supplement)

Baked Whitestone Oysters, Creamed Basil, Wasabi

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

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

Executive Chef: Mark Lapico

Chef Pâtissier: Sean Considine

Chef/Proprietor: Jean-Georges Vongerichten