



HAPPY VALENTINE'S DAY

CHEF'S TASTING MENU

February 14, 2021

"OYSTERS AND PEARLS"

"Sabayon" of Pearl Tapioca with Island Creek Oysters
and Royal Ossetra Caviar*

SAUTÉED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Black Mission Figs, Compressed Winter Chicories,
and English Walnuts

CHESAPEAKE BAY CRAB SALAD

Hass Avocado, Watermelon Radishes,
Cucumber Gelée, and Yuzu "Chiffon"

CHARCOAL-GRILLED GOLDEN TILEFISH

Anson Mills Farro Verde, Pickled Red Cabbage,
and Toasted Sunflower Seeds

"HAND-CUT RIGATINI"

Crispy Broccoli, Aged Parmesan,
and Shaved Black Winter Truffles from Périgord

DRY-AGED MIYAZAKI WAGYU*

Black Trumpet Mushrooms, Creamed Arrowleaf Spinach,
Cipollini Onions, and Tellicherry Peppercorn "Mignonnette"

"GOUGÈRE"

with Aged "Comté" and Black Winter Truffles

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 650.00

SERVICE INCLUDED