

# Winter Dinner Menu

Saturday, January 03, 2009

**Champagne & Caviar** *1/8 ounce Osetra Gueldenstaedtii Malossol Caviar & three ounce glass of Bollinger Special Cuvée NV (additional \$25 per person)*

**Celeriac Soup** *wild rice and hazelnuts*

▲ **Yellow Fin Tuna** *five grain compote, tempura crisps and shiro shoyu dipping sauce*

**Hand Made Strozzapreti** *duck bolognese and poached quail egg*

**Cabernet Carnaroli Risotto** *crispy beef, parmesan cream and black truffles*

▲ **Housemade Charcuterie Plate**

▲ **Seared Hudson Valley Foie Gras** *white apple cake, pepper crust and brandied apple cider with a 2 oz glass of **Carmes de Rieussec**, Sauternes 2006 (additional \$9)*

**Maine Lobster** *pickled beets, grapefruit and vanilla*

**Baby Mâche and Belgian Endive** *Serrano ham chips, persimmon and salmon roe*

**Arugula and Hand Pulled Mozzarella** *morcilla sausage and crosnes*

**Watercress Salad** *oranges, potato chips and herbed lardons*

**Fuji Apple and Baby Greens** *winter white honey, Valdeon blue cheese and pecan crumble*

**Monkfish and Lobster Roulade** *hearts of palm, blood orange, Muscavado caramel and buerre rouge*

**Wild Black Cod** *bacon, baby leeks, puffed quinoa and celeriac*

▲ **Slow Roasted Arctic Char** *braised red cabbage, salsify, Swiss chard and Riesling*

▲ **Diver Caught Sea Scallops and Braised Beef Ravioli** *sweetbread, bacon and acorn squash*

**Wild Sturgeon** *ginger soubise, butternut squash, lobster dashi and lime bubbles*

▲ **Québécois Grain Fed Veal** *toasted barley, radicchio, almond emulsion and juniper orange spice*

**Axis Venison** *black trumpet mushrooms, beets, parsnips and root beer sauce*

**Campo Lindo Chicken** *black truffle polenta, rutabaga and lobster*

▲ **Dry Aged Beef Rib "Eye"** *(additional \$8) yellow foot chanterelle mushrooms, marjoram crackling's, porcini cream and hazelnut emulsion*

*Green Dirt Farm Fresh Sheep Cheese, Norwegian Gjetost & Le Papillion Roquefort selection of farmhouse and artisanal cheeses*

**Chocolate "Mojito" Euphoria** *dark chocolate and mint mousse, kaffir lime curd and cocoa nib tuile*

**"Milk n' Cookies"** *cashew blondie, chocolate cremaux, vanilla gel and iced sweet cream*

**Caramel Apple "Pie"** *tatin apples, cheddar, caramel parfait and calvados sorbet*

**Freestyle "Crème Brûlée"** *toffee, almond cake, vanilla shortbread and brown butter gelato*

**Frozen "Carrot Cake"** *cream cheese mousse, raisin sauce, coconut wafer and walnut ice cream*

**Iced Mango Frappé** *cardamom cake, pistachios, chick pea cookies and frozen yogurt*

**Housemade Sorbets** *mandarin orange, guanabana and sour cherry with warm banana bread*

**Belgian Waffle Flambé** *bananas, bourbon and housemade banana liquor with maple~bacon ice cream (additional \$6 per person)*

3 courses \$65 4 courses \$75 5 courses \$83 6 courses \$90 7 courses \$97 8 courses \$104 9 courses \$111

Additional course \$7

*all courses per person pricing*

▲ *Consuming raw or undercooked foods may increase your risk of foodborne illness.*

*Taxes and gratuities are not included*

Executive Chef Debbie Gold

James Beard Foundation Best Chef: Midwest 1999

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