

A P P E T I Z E R S

Tardino Trevisano

Salad with Buffalo Mozzarella, Champagne Mango and Terre Bormane Olive Oil

Diver Scallops

Ceviche with Fennel, Yuzu and Satsuma Tangerine

Foie Gras

Terrine with Golden Pineapple, Pickled Pearl Onions and Rum Raisin Brioche (*\$20 supplement*)

Hawaiian Prawns

Roulade with Avocado, Lime and Yogurt

Knoll Krest Farm Egg

Slow Cooked with Vin Jaune, Winter Mushrooms and Everglades Frogs' Legs

Lynnhaven Farms Goat's Milk Ricotta

Gnocchi with Artichokes, Taggiasca Olives and Bacon



F I S H A N D C R U S T A C E A N S

John Dory

Slow Cooked with Pickled Daikon Radish and Winter Citrus

Bouillabaisse

Atlantic Black Bass with Octopus, Calamari, Bay Scallops, Prawns and Chorizo

Nova Scotia Lobster

Poached with Piment d'Espelette, Celery and Meyer Lemon (*\$20 supplement*)

M E A T A N D P O U L T R Y

St. Canut Farm Cochon de Lait

Variations with Butternut Squash, Plums and Black Trumpet Mushrooms (*\$20 supplement*)

Black Angus Beef

Bone Marrow Crusted with Braised Root Vegetables and Sauce Bordelaise

Four Story Hill Farm Sweetbreads

Sautéed with Artichokes, Black Truffles and Smoked Marble Potatoes

Colorado Lamb

Herb Roasted with Sheep's Milk Yogurt, Cumin and Chickpeas

Four Story Hill Farm Poularde

Roasted with Meyer Lemon, Rosemary and Black Truffles (*for two*)



Three-Course Prix Fixe

two savory, one sweet

G O U R M A N D

“E l e v e n”

Chef Daniel Humm’s Selection of Eleven Courses

175.

Wine Pairings 125.

T A S T E O F W I N T E R

Hors d’œuvres

Foie Gras

Terrine with Golden Pineapple, Pickled Pearl Onions and Rum Raisin Brioche

Scottish Langoustine

Poached with Cauliflower, Toasted Almonds and Raisins

Everglades Frogs’ Legs

Sautéed with Parsley and Porcini Custard

Milk Fed Veal

Braised Cheeks with Celery Root and Black Truffles

“Soda Pop”

Tangerine, Grapefruit, Pomelo and Lemon

Milk & Chocolate

Variations of Flavor and Texture

Mignardises

125.

Wine Pairings 95.

Tasting Menus are offered for your entire table

