



21 March 2017

Amuse Bouche

HUDSON VALLEY FOIE GRAS TERRINE

mission figs chutney, port jelly, watercress, potted brioche

Fish

BUTTER POACHED HALF LOBSTER

cauliflower crémeux, fennel chips, frisée, caviar buerre blanc

Meat

LONG ISLAND DUCK

seared magret & confit leg, wild mushroom and barley casserole, orange scented duck jus

Cheese

CYPRESS GROVE HUMBOLDT FOG

upstate farms honey comb, walnut shortbread, fig jam

Dessert

STRAWBERRY & RHUBARB FINANCIER

farmers cheese and citrus cream, honey chamomile milk sorbet



One Day, 2000 Chefs, 2000 Menus, 5 Continents
\$85 per person. Please reserve at 212.940.8195