

# APPETIZER

## HARVEST WALDORF SALAD

Cider Braised Squash, Caramelized Figs, Celery Root Frites, Buttermilk Goddess (*vg, gf*)

## JERSEY GIRL BURRATA

Chicories, Butternut Squash Chow Chow, Pumpkin Seed Brittle (*v, gf*)

## SALT BAKED SUNCHOKE

Celery Root Remoulade, Frisee, Green Apple-yuzu Vinaigrette, Shiso (*vg, gf*)

## HEIRLOOM BEETS

Goat Cheese Fonduta, Castelfranco, Crunchy Honeycomb, Hibiscus-quince Vinaigrette (*v, gf*)

## ENDIVE PANZANELLA

Salsify, Thumbelina Carrots, Heritage Yams, Sage Focaccia, Red Currants (*vg, gf*)

## CAESAR SALAD

Kale, Brussels Sprouts, Roasted Garlic Dressing, Celery Root-parmesan Crunch (*v, gf*)

## HORSERADISH CURED SALMON

Poached Beets, Turnip, Dill, Caraway Crisps (*gf, df*)

## CHILLED LOBSTER

Lemongrass, Yuzu Pearls, Thai Basil, Bitter Greens, Puffed Rice (*supp*) (*gf, df*)

*(gf) gluten free, (df) dairy free, (v) vegetarian, (vg) vegan*

# ENTRÉE

## SLINE CAUGHT FLUKE

Sweet Potato Puree, Swiss Chard, Orange Wine Demi, Cranberry Marmalade *(gf, df)*

## SLOW ROASTED SCOTTISH SALMON

Blue Hubbard Squash Puree, Poached Turnips, Braised Greens, Champagne Emulsion *(gf)*

## ROASTED ATLANTIC COD

Rosalba Radicchio, Jerusalem Artichoke, Citrus Gremolata, Red Wine Sauce *(gf, df)*

## FAROE ISLANDS SALMON

Citrus, Glazed Tokyo Turnips, Braised Fennel, Beetroot Demi-glace, Smoked Salmon Roe *(gf, df)*

## HERITAGE CHICKEN

Honeynut Squash, Lacinato Kale, Apple Demi *(gf, df)*

## AMERICAN WAGYU SIRLOIN

Parsnip Hash, Romanesco, Potato Crisp, Herb Demi *(gf, df)*

## HUDSON VALLEY DUCK

Harvest Fricassee, Orange Gastrique, French Beans, Duck Demi *(gf, df)*

## CHARRED SHORT RIB

Celery Root Mousseline, Heirloom Squash, Lobster Sauce Creole *(gf, df)*

## BAROLO BRAISED SHORT RIB

Baby Root Vegetables, Parsnip Puree, Horseradish Gremolata *(gf)*

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# DESSERT

## S'MORES

Dark Chocolate Ganache, Toasted Meringue, Graham Feuilletine, Blood Orange Anglaise (v)

## POACHED PEAR CHARLOTTE

Candied Orange Sponge, Sage Bavarian Cream, Mulled Wine Reduction (v)

## MILLE FEUILLE

Sweet Potato Chantilly, Graham Cracker, Cranberry-maple Powder (v)

## APPLE CIDER CHURRO

Cranberry Jam, Mezcal Anglaise, Honeycomb (v)

## STICKY TOFFEE BREAD PUDDING

Pumpkin Labne, Brown Butter-clove Tuile, Sherry Reduction (v)

## YUZU TART

Macerated Berries, Cotton Candy, Ancho Chili (vg)

## CARROT CAKE

Kyoto Carrots, Rum Raisins, Coconut Bavarian Cream, Caramelized Pineapple (vg, gf)

## BLACK FOREST SACHER TORTE

Dark Chocolate Sponge, Black Cherry Meringue, Vanilla Cream (v)

## CARAMEL APPLE TARTE TATIN

Popcorn Chouquette, Crème Fraiche, Fennel Pollen (v)

## TRIPLE CHOCOLATE MOUSSE

Guanaja 70% Dark Chocolate, Jivara 40% Milk Chocolate, Valrhona Passionfruit Chocolate, Fresh Raspberries (v, gf)