



Five Course Degustation Menu II

Chilled Asparagus Soup

lump crabmeat tossed in an anchovy caper vinaigrette, baby spinach, chili oil, LA caviar, chive sour cream

Pan Roasted Jumbo Sea Scallops

sautéed pea shoots, exotic mushrooms, shaved parmigiano reggiano cheese & truffle emulsion.

Fried Eggplant Roulade

stuffed with jumbo lump crabmeat, on a yellow tomato fondue, feta cheese, olive tossed lentils, fried basil & basil oil.

Axis Venison White Bean Cassoulet

with duck rillettes- blue cheese tortellini, fresh thyme port wine syrup and sautéed french beans

Grilled Magret Duck Breast

kiln dried cherry, caramelized onion risotto, crispy sweet potato nest & seared hudson valley foie gras.

Chocolate & Cherry Tart

bleu cheese streusel & Tawney port wine macerated dark dried cherries