

## **First Course**

**Truffled Macaroni & Cheese**  
with a grana béchamel, white burgundy truffles  
& cork screw pasta

**Heirloom Chioggia Beets**  
with shaved fennel, orange slices, local goat chèvre  
& Hubbard's Meyers lemon vinaigrette

**Hudson Valley Foie Gras Creme Brûlée**  
with brioche toast, fleur de sel & a cherry endive salad

**Oysters Three Ways**  
Raw – champagne mignonette  
Stew – rich & creamy oyster broth  
Rockefeller – spinach, feta & bacon

## **Second Course**

**King Crab & Avocado Stacked Salad**  
with alphonso mango, Israel basil,  
& a pomegranate dijon

**Butter Poached Lobster Eggs Benedict**  
atop a handmade English muffin, tobiko caviar &  
a French hollandaise drizzle

**Roasted Manchester Quail**  
with foraged hedgehog and chanterelle mushrooms,  
garlic milanese & a lingonberry vinaigrette

**Hawaiian Big Eye Tuna & Hamachi Crudo**  
with Granny Smith apples,  
pickled Fresno peppers & Meyers lemon

## **Entree Course**

**Crispy North Carolina Stone Bass**  
with black pearl rice, lemon caper brown butter & sautéed baby spinach

**Georges Bank Scallops**  
atop potato pancakes, a caviar buerre blanc & baby carrots

**Shrimp & Gnocchi**  
with basil pesto, parmesan potato pasta & grilled asparagus

**Colorado Rack of Lamb**  
with smashed sweet potato, mint gremolata & green beans

**Frenched Veal Chop**  
with wild mushrooms, oven roasted fingerling potatoes & broccolini

**Filet Mignon**  
with cipollini onions, bordelaise & chantilly potatoes

**Duck a l'Orange**  
with a blood orange gastrique, turnip, whipped potatoes, and baby carrots

## **Dessert Course**

**Peppermint & Chocolate Milkshake**  
with Belgium chocolate cheesecake, candy cane ice cream & rich chocolate syrup

**Salted Caramel Beignets**  
sweet dough fried pastries, butterscotch cream & chantilly cream

**Meyers Lemon Raspberry Tart**  
with a citrus curd genoise, Italian meringue & raspberry coulis

**Pate Au Choux Swan**  
hazelnut pastry cream, espresso creme anglaise & Vietnamese coffee ice cream

**Black Forest Cake**  
with amarena cherries, kirsch whipped cream & chocolate curls