

FIRST COURSE

Chef Matt's French Onion Soup 18

veal, beef, & chicken stock, 3 - cheese blend, parmesan crouton

Beet Carpaccio 20

burrata, blood orange, hazelnuts, lemon ricotta, beet gastrique, basil oil

Crispy Cheshire Pork Belly 20

red wine braised red cabbage, creamy murasaki sweet potato emulsion, crispy sunchoke, baby kale, pork jus

Sauteed U-12 Black Tiger Shrimp 22

roasted brussel sprouts, applewood bacon, mélange of mushroom, savory red kuri cream

Lamb & Beef Bolognese 19/35

housemade pasta, san marzano tomatoes, 24 month parmesan

English Pea & Mint Soup 18

whipped crème fraiche, lemon zest

A New Kind of Caesar 18

mustard croutons, white anchovies, lemon oil, caesar dressing, 24-month parmesan

Pâté de Campagne 24

pickled pineberries, cornichons, parsnip puree, platinum frisee, lardons, potatoes, 63°C quail egg, sherry vinaigrette

Hudson Valley Foie Gras & Onion* 43

apple, caramelized onion gelee, crispy shallots, vanilla pecan crumble, aged balsamic vinegar pearls

Ceviche* 24

salmon, tuna & halibut, red onions, avocado, sunchoke chips

MAIN COURSE

Wester Ross Scottish Salmon* 42 or Branzino 49

fiddlehead ferns, garlic scapes, ramps, snap peas, green & white asparagus, gremolata, petit pois veloute

Wild Alaskan Halibut 58

braised black lentils, sunchoke & fennel ragout, truffle chips, mustard lemon beurre blanc

Colorado Lamb Shank Encrusted w/ Stachowski's Merguez Sausage 60

braised fennel, carrots, pearl couscous, pistachios, dried apricots, lamb jus

20oz. USDA Prime NY Strip for Two* 118

earth & eats wilted spinach, broccoli rabe, shiitake cream whipped potatoes, red wine sauce

8oz. Prime Hanger Steak* 42 or 8oz. Fillet Mignon* 78

shiitake truffle emulsion, twice baked fingerling potato, blue cheese, trumpet mushrooms, pearl onions, red wine sauce

Seared Yellowfin Tuna & U-12 Black Tiger Shrimp* 47

white asparagus, spiced thumbelina carrots, zucchini, yellow squash, sauce putenesca

Earthful Bounty 28

snap peas, cauliflower, acorn squash, turnips, roasted sweet peppers, carrots, spring garlic, sunflower seeds, romesco, cilantro chimichurri

Free-Range Roasted Half Chicken 39

red wine marinade, parsnip & pomme purée, mushroom medley, haricot vert, tomatoes on the vine, chicken jus

TONIGHT'S TASTING MENU

120 / person

Special Wine Pairings 79 | Vic's Whiskey Pairings 82

To Begin

A gift from the Chef

Hoof & Lur | Moschofilero Troupis Winery, Pelopennesos, Greece 2023

Green Spot, Single Pot Still Irish Whisky, Cork, Ireland

F i r s t

Seared Scallop

osetra caviar, parsnip puree, beurre blanc

S e c o n d

Shrimp, Artichoke & Black Truffle Risotto

arborio rice, 24-month parmesan, thyme, Vermont country butter

T h i r d

Prime NY Strip Steak*

jumbo asparagus, pomme puree, crispy shallots, sauce bordelaise

Karamalegos, Assyrtiko

Santorini, Greece 2022

Hatozaki Small Batch Whisky,

Akashi City-Hyogo, Japan

Capensis, Silene, Chardonnay

Stellenbosch, South Africa 2021

Glenmorangie, Highland Single Malt

Scotch Whisky, Highlands, Scotland

Earthquake, Zinfandel

Lodi, California 2022

Angels Envy

Bourbon Whiskey

Louisville, KY

To Finish

Pot de Crème

chantilly crème, chocolate nibs

Taylor Fladgate 10-Year Tawny Port

Basil Hayden Dark Rye, Clermont, Kentucky

These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.