

Supper Room

First Courses

Oysters on the Half Shell

Ice Wine Mignonette

Cream of Parsnip Soup

Smoked Ham Mousse, Onion Relish, Rye Bread Crumbs

Red Wine Poached Foie Gras

Lemon Confit, Dates, Toasted Juniper

\$10 supplement

Salad of Endive

Apple, Walnuts, Watercress, Pomegranate-Mustard Vinaigrette

Salad of Roasted Pear

Gorgonzola Dolce, Arugula, Aged Balsamic

Roasted Autumn Mushrooms

Black Truffle Butter, Creamy Rice Grits

"5 Spice" Crusted Scallops

Lentils du Puy, Ossetra Caviar, Carrot Butter

Escargots a la Bourguignonne

Sour Dough Toast Points

Agnolotti of Pumpkin

Crispy Pancetta, Swiss Chard, Sage Brown Butter

Main Courses

Maine Lobster Tail

Salsify, Cippolini Onions, King Trumpet Mushrooms, Blis Maple Syrup

Supplement \$15

Roasted Pheasant and Preserved Leg

Armagnac soaked Fig, Glazed Turnips, Coffee

Hudson Valley Duck Breast and leg Confit

Poached Quince, Spiced Cous Cous, Hazelnuts, Foie Gras

Supplement \$10

Roasted Cervena Venison

Buttered Red Cabbage, Dried Pear, Caramelized Onions, Honey

Steamship Short Rib of Beef

Crispy Polenta Pave, Hen of the Woods Mushrooms

Braising Greens, Au Jus

Steamed Atlantic Halibut

Roasted Beet Tartare, Pumpkin, Leeks, Hard Apple Cider

Bacon Wrapped Monkfish

Brussels Sprouts, Roasted Garlic, Yukon Gold Potatoes, Whole Grain Mustard

Prix Fixe

