

# THE CHEF'S TABLE EXPERIENCE

## AMUSE

Maine Lobster Salad and American Sturgeon Caviar  
with Mango, Shallots, Chervil and a Champagne-Yuzu Sabayon

## WARM WILD MUSHROOM and RABBIT LOIN SALAD

Truffle Oil, Poached Quail's Egg, Micro Burgundy Amaranth  
And a Fig-Balsamic Vinaigrette

## PUMPKIN-MASCARPONE TORTELLINI

With Shaved Alba White Italian Truffles, "Fried Chicken" Mushrooms  
And a Tangerine-Brown Butter Essence

## PAN ROASTED ATLANTIC MONKFISH "en NAGE"

Seared Hudson Valley Foie Gras, Edamame, Lobster Mushrooms  
And a "French Pressed" Mushroom-Herb Broth

## Savory Intermission

Pomegranate Martini with it's own Sorbet, Tapioca and Warm Rhubarb Water

## BLACKBERRY-HONEY LAQUERED SQUAB

With Chanterelles, Crosnes, Sweet Garlic  
And a Smoked Rice Bean-Cipolline Onion Ragout

## HONEY ROASTED PUMPKIN BRULEE

Cranberries, Vermont Maple Ice Cream

## SYMPHONY of DESSERT

Praline Chocolate Silk and Fall Fruits  
Espresso-Chocolate Chip Angel Food Cake  
Sorbets and Ice Creams of the Moment

## Mignardise



Bill Morris Executive Chef  
Jim Campbell Executive Sous Chef  
Alex Pitts Sous Chefs  
and the Culinary and Service Team