

THE CHEF TABLE'S GRAND TASTING MENU

LOBSTER, TOMATO, STURGEON CAVIAR AND PRESERVED GINGER IN A TOMATO FILM

**PRALUS SAO TOME-NICOISE OLIVE-FLEUR DE SEL BARK,
WHITE ANCHOVY AND SMOKED PAPRIKA SYRUP**

“A STUDY IN TOMATO”

Roasted Sunburst Terrine and Baby Cucumber Brunoise
Chilled Valencia Boisson with Sungold Salad, Shaved Frozen Mozzarella
Beefsteak Jam, Sesame Cone and Green Tomato Granite

WHITE CHOCOLATE, STURGEON CAVIAR, LEMON VERBENA, TOMATO CHIPS AND BEET POWDER

“BLT WITH ITS ALTER EGO”

A traditional composure of Golden Roma, Arugula and Crisp Pancetta
With a Broiled Lobster Tartine on crisp Brioche and Sungold Marmalade in a Fennel-Yuzu Infusion

SEARED COCOA CRUSTED SCALLOP & HUDSON VALLEY FOIE GRAS
Savory Corn Nage, Hot Cocoa Gelee, Quince Confiture and Micro Burgundy Amaranth

CHILLED RHUBARB CONSOMMÉ AND ROOT BEER LEAF “FLOAT”

WARM POTATO-SUMMER TRUFFLE CHARLOTTE
with Heirloom Corn-Truffle Salpicon

GARLIC CRUSTED ROUGET, ORGANIC CARROT PUREE, TROFIE, PARMESAN FOAM AND HERB OIL

OLIVE OIL POACHED GEORGIA PRAWNS,
with Baby Leek Confit, Haricot Verts, Baby Chanterelles And a Golden Caviar-Anise Hyssop Butter

WARMED HOUSE PRESERVED BING CHERRIES, BABY FENNEL, COCOA NIBS AND BALI LONG PEPPER

PAN ROASTED SQUAB “TART”

with Butternut Puree, Cumin Sablee, Golden Beets and Hypocraticum Jelly

STUFFED ATLANTIC SKATE

with Seared Foie Gras, Black Trumpet Mushrooms, Heirloom Garlic and Farro Risotto in a Corn Nage

“A TASTING OF PARTS”

Merlot Braised Veal Cheeks and Anson Mills White Grits with Tomato Fondue
Naturally Caramelized Baby Lamb Offal, Chanterelles and Brioche Chip
Seared Loin of Baby Lamb with Lobster Mushrooms, Stuffer Tomato and Quinoa

WARMED DELICE DE BOURGOGNE, BLACK MISSION FIGS
and a House Made Fig-Balsamic Reduction

**PRALINE CHOCOLATE SILK, PEANUT BUTTER BAR, RHUBARB, TOASTED BRAZIL NUT ICE CREAM
LEMON OLIVE OIL SPONGE, ROASTED BLACK PLUMS,
PERUVIAN GROUND CHERRIES, AND BLACKBERRY SHERBET**

LEMON VERBENA CRÈME BRULEE AND LEMON VERBENA ICE CREAM

**LOBSTER S'MORES, STRAWBERRY-ELDERBERRY PATES DE FRUITS,
WARM ORANGE-CHOCOLATE-HAZELNUT COOKIES**

LEMONCELLO AND RHUBARB-VANILLA GIN KITCHEN ALCHEMIES



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