**CHEF’S TASTING MENU**

April 14, 2012

**OYSTERS AND PEARLS**
"Sabayon" of Pearl Tapioca with Island Creek Oysters and Sterling White Sturgeon Caviar

**TSAR IMPERIAL OSETRA CAVIAR**
Kampachi “Tartare,” Santa Barbara Sea Urchin, Crispy Rice, Persian Cucumbers, Herb Salad and Ginger Yogurt
(75.00 supplement)

**HEARTS OF PEACH PALM “BAVAROIS”**
Meiwa Kumquat “Gelee,” Jingle Bell Peppers, Fennel Bulb, Sylvestra Arugula and Basil Seed “Aigre-Doux”

**“TERRINE” OF HUDSON VALLEY MOULARD DUCK FOIE GRAS**
Green Tomato “Relish,” Tokyo Turnips, Cipollini Onion Shoots, Young Almonds and Nasturtiums
(40.00 supplement)

**CHARCOAL-GRILLED SPANISH MACKEREL**
Globe Artichokes, Green Garlic, Broccoli Buds and Pine Nut-Sherry Vinegar “Gastrique”

**“PAVÉ” OF SCOTTISH LANGUOSTINES**
Melted Leeks, Trumpet Royale Mushroom, Red Beet Emulsion and Horseradish-Oyster “Nuage”

**BUTTER POACHED BLUE LOBSTER**
New Crop Potatoes, Black Trumpet Mushroom “Émincée,” White Asparagus and Black Winter Truffle “Beurre Blanc”
(50.00 supplement)

**FOUR STORY HILL FARM’S RABBIT**
Wrapped in Applewood Smoked Bacon Haricots Verts, Cauliflower “Florettes,” Pearl Onions, Parsley Shoots and “Sauce Gribiche”

**SADDLE OF ELYSIAN FIELDS FARM’S LAMB**
Sunchoke, Pickled Ramps, Medjool Date “Marbles,” Garden Mâche and “Sauce Dijonnaise”

**DRY-AGED AMERICAN WAGYU**
Crispy Asparagus, Cherry Belle Radishes, Potato “Fondante,” Upland Cress and Béarnaise Reduction
(100.00 supplement)

**“CHÈVRE D’ARGENTAL”**
Armando Manni Olive Oil “Jam,” Bartlett Pear, Belgian Endive, Sorrel and Walnut Tuille

**RASPBERRY AND OATS**
“Granité de Crème de Cassis,” Toasted Oat Crumble, Raspberry Soda and Greek Yogurt Sherbet

**“POPCORN-COLA”**
Macerated Sundried Raisins, Cola Syrup, Chocolate “Biscuit” and Buttered Popcorn Sherbet

**“PAMPLEMOUSSE BLANC”**
Vanilla “Génoise,” Grapefruit “Bavarois,” Fennel Bulb “Relish” and Olio Verde Sorbet

**MIGNARDISES**

**PRIX FIXE 295.00**
SERVICE INCLUDED

Ten Columbus Circle, New York, New York 10019