

PUBLIC

PRODUCT RECORD

VALENTINE'S TUESDAY, FEBRUARY 14TH 2012

FIVE COURSE CHEF'S TASTING MENU \$90

1

Butternut squash soup with
a brown butter marshmallow and
pumpkin seed oil

2

Hamachi with edamame puree, blood orange
and caviar

or

Salad of roasted sunchoke, cocktail
grapefruit, mizuna and a truffle
vinaigrette

3

Raw West coast oyster with
green apple sorbet, toasted sesame
and hijiki

+

Fried West coast oyster
with shiso, sansho pepper and
wasabi-yuzu dipping sauce

or

Foie gras torchon with toasted hazelnut,
grilled persimmon and brioche

4

Pan-seared snapper with marinated razor
clams, braised endive and a squid ink
vinaigrette

or

New Zealand venison loin,
Cabrales dumpling, oyster mushrooms
and salsa verde

5

Three artisanal Spanish cheeses:

Cana de Cabra with membrillo and marcona
almonds

+

Roncal with pumpkin rosemary jam

+

La Peral with dulce de leche
and pomegranate seeds

or

Chocolate bourbon cake, with a white
chocolate and hibiscus sauce and pink
peppercorn meringue

or

Frozen passion fruit ice box pie with
pomegranate and coconut-lime foam

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