

## **Appetizers**

Toasted Organic Egg Yolk, Golden Osetra and Herbs 40  
Pretzel Dusted Calamari, Mustard Aioli\* 18  
Tuna Tartare, Avocado, Spicy Radish, Ginger Marinade\* 23  
Kale Salad, Parmesan, Lemon, Sourdough Croutons 17  
Seared Foie Gras, Black Truffle, Endive and Pear Vinaigrette 28  
Seared Peconic Bay Scallops, Cranberry-Ginger Jus, Fresh Wasabi\* 21  
Black Truffle Ceaser Salad 26

## **Pizza and Pasta**

Mozzarella Pizza, Tomatoes, Chili Flakes and Basil 16  
Black Truffle and Fontina Cheese Pizza 22  
Paccheri and Meatballs  
Smoked Tomato Ragu, Parmesan Cheese\* 28  
Fresh Tagliatelle  
Meyer Lemon Cream, Black Pepper and Parmesan 23  
Organic Duck Egg Linguini  
White Truffle 48

## **Sides 10**

Grilled Broccoli Rabe, Olive Oil and Chili Flakes  
Roasted Cauliflower, Grainy Mustard and Cilantro  
Caramelized Brussels Sprouts, Aged Balsamic and Herbs  
French Fries  
Mashed Potatoes

## **Entrées**

Baked Salmon  
Mashed Potatoes, Brussels Sprouts, Truffle Vinaigrette\* 34  
Spice Crusted Black Bass  
Pearl Onions, Edamame, Sweet and Sour Jus\* 37  
Roasted NY State Duck Breast  
Hibiscus-Honey Glazed Butternut, Wild Rice and Turnip \* 40  
Parmesan Crusted Chicken  
Artichokes, Lemon-Basil Sauce\* 36  
Rack of Lamb  
Broccoli Spaetzle, Aleppo chile Sauce\* 44  
NY Strip Steak  
Ginger Shiitakis, Soy-Caramel Emulsion\* 40  
Prosciutto Wrapped Niman Ranch Porkchop  
Wild Mushrooms, Sage, White Wine Sauce\*37  
Smoked Bone in Ribeye for Two  
Herbal Spinach, Crispy Potatoes, Tamarind Sauce\* 120

*(Supplment Black Winter Truffle 30)*

*(Supplement White Winter Truffle 75)*