

SOUP

ROAST TOMATO AND LAVENDER SOUP 8

Finished with mascarpone

FRENCH ONION SOUP 8

ROOT VEGETABLE PURÉE 8

APPETIZERS

GRILLED OCTOPUS SALAD 19

Roast fennel and water crest slaw, blood orange velouté

BURRATA WITH JAMÓN 15

Balsamic caviar and pickled melon

CHICKEN PAILLARD 250 cal. 16

Heirloom radish, arugula, wax beans, basil pesto

TUNA & QUINOA NIÇOISE 24

Sushi grade Ahi, toasted quinoa, French beans, Kalamata olives and quail egg, served with red wine vinaigrette

CAESAR SALAD 13

Gem romaine, baby kale, avocado, heirloom cherry tomatoes, Parmesan dressing

Chicken +8 | Shrimp +10

HUDSON VALLEY CAMEMBERT 392 cal 15

Fresh baby spinach, local honey, Marcona almonds, cranberries tossed in strawberry vinaigrette

MARKET GREENS 12

Seasonal market greens tossed with roast tomatoes, market vegetables and sherry vinaigrette

FOIE GRAS AU TORCHON 22

Cognac-infused foie gras, ginger marmalade and grilled country bread

ENTRÉES

DUCK BREAST cal 290 29

Red organic rice, baby spinach, baby carrots and sauce a l'orange



CHICKEN & MUSHROOMS 26

Pan-seared chicken, shitake leek, seasonal ravioli and roast vegetables

MUSHROOM-CRUSTED SEA BASS 31

Beluga lentils and roasted butternut squash

DAY BOAT SCALLOPS 29

Pan-seared scallops, sautéed beech mushrooms, toasted sage and roast corn velouté

WILD SALMON 30

Celery root purée, braised leeks, caper berries and sauce vierge

FILET MIGNON 38

6oz grass-fed petit filet, slab bacon and asparagus risotto and market vegetables

GRILLED RIB EYE 42

16oz grass-fed bone-in rib eye, basted in butter, fingerling and roast corn hash

COLORADO LAMB CHOPS 38

Faro risotto, market vegetable ragout

VEGETABLE LASAGNA 24

Homemade lasagna, fresh ricotta cheese, plum tomatoes and pesto

QUINOA VEGETABLE BOWL cal 217 20

Toasted quinoa, sautéed asparagus and mushrooms, grated carrot in a tahini dressing



GLUTEN-FREE



Our De-Light menu is based on a new low-calorie gastronomy program, which offers a healthy, balanced & delicious option with less than 500 calories.

PRIX-FIXE MENU – 38

5:00PM – 8:00PM

APPETIZER

BURRATA WITH JAMÓN

Balsamic caviar and pickled melon

CAESAR SALAD

Gem romaine, baby kale, avocado, heirloom cherry tomatoes, Parmesan dressing

HUDSON VALLEY CAMEMBERT

Fresh baby spinach, local honey, Marcona almonds, cranberries tossed in strawberry vinaigrette

ENTRÉE

FILET MIGNON (ADD 5)

6oz grass-fed petit filet, slab bacon and asparagus risotto and market vegetables

WILD SALMON

Celery root purée, braised leeks, caper berries and sauce vierge

DUCK BREAST

Red organic rice, baby spinach, baby carrots and sauce à l'orange

VEGETABLE LASAGNA

Homemade lasagna, fresh ricotta cheese, plum tomatoes and pesto

DESSERT

TAHITIAN VANILLA CRÈME BRÛLÉE

Fresh berries and mint

CHEESECAKE

New York cheesecake with raspberry sauce



MONDAY

SOLE FILET
MEUNIÈRE

*Sautéed spinach,
farro in a tarragon
beurre blanc*

29

TUESDAY

BRAISED LAMB
SHANK

*Cauliflower potato
purée, roast
butternut squash*



30

WEDNESDAY

SPINALIS DORSI

*Rib eye cap, Israeli
couscous, toasted
shitake mushrooms,
market vegetables*

31

THURSDAY

VEAL OSSO
BUCO

*Porcini ravioli and
vegetable ragout*

33

FRIDAY

PAELLA

*Chorizo, clams,
shrimp, cilantro
mussels served in
saffron rice*

26

EXECUTIVE CHEF – ROBERT HOHMANN