

Three Course Prix Fixe Menu \$90

Appetizer

Hawaiian Blue Prawns

Scallop, Heart of Palm, Coconut Broth

Hamachi

Preserved Cherry Blossom, White Soy Ponzu

Buckwheat and Eggs

Soba Noodles, Osetra Caviar, Uni Cream

Beef Tartare

American Wagyu Beef, Local Radish, Sesame Vinaigrette

Hudson Valley Foie Gras (sup. \$ 5)

Torchon, Honey Roasted Cherries, Almond Milk

Spring Pea Velouté

Mint, Citrus Crema, La Quercia Ham Croquettes

Crab Risotto

Peaky Toe Crab, Black Truffle, Parmesan Cheese

Main Course

Black Sea Bass

Ramp Purée, Shiso Leaves, Sudachi

Salmon

En Croûte, Tri -Colored Cauliflower, Meyer Lemon

Lobster (sup. \$10)

Butter Poached, White Polenta, Kaffir Emulsion

Branzino

Wild Mushrooms, Baby Artichokes, Port Wine Reduction

Pork Belly

Berkshire Pork, Grilled Octopus, Calasparra Lemon Rice

Lamb

Colorado Lamb Loin, Heirloom Potatoes, Fresh Garbanzo Beans

Wagyu Beef (sup. \$10)

Tenderloin, Smoked Potato Purée, Yuzu Koshou

Vegetables

Seasonal Vegetable Platter

*Before placing your order, please inform your server if anyone in your party has a food allergy.
18% Service Charge will be added to parties of 6 and more.*

Chef Toni Robertson
Executive Pastry Chef Paul Nolan
Sommelier Annie Turso

Asiate at Mandarin Oriental, New York
80 Columbus Circle at 60th Street, NY, NY 10023
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Tasting Menu \$135

Optional Wine Pairing \$ 95

Tasting Menu Requires Participation of the Entire Table

Hamachi

Preserved Cherry Blossom, White Soy Ponzu
Schramsberg, Brut Rosé, North Coast, California 2008

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Buckwheat and Eggs

Home-Made Noodles, Osetra Caviar, Uni Cream
Shirataki, "Sara Wind," Junmai Sake, Japan

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Diver Scallop

Spiced Granité, Pickled Green Tomatillo
Bruno Giacosa, Roero Arneis, Piedmont, Italy 2010

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Black Sea Bass

Ramp Purée, Shiso Leaves, Sudachi
Domaine Laroche, Chablis, "Saint Martin," Burgundy, France 2010

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Lobster

Butter Poached, White Corn Grits, Kaffir Lime Emulsion
Hirsch Vineyards & M.O., Pinot Noir, "Prelation," Sonoma Coast, California 2010

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Wagyu Beef

Tenderloin, Smoked Potato Purée, Yuzu Koshou
Château Tour de Pressac, Grand Cru, Saint-Émilion, France 2006

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Dessert

Warm Chocolate Cake, Almond Sorbet
Apple Parfait, Mango Pistachio Gâteau
Marenco, Brachetto d'Acqui, "Pineto," Piedmont, Italy 2010

Tasting Menu is available until 9:30pm