

CHEF'S TASTING MENU

CARPACCIO OF LEMON PEPPER TAGLIATELLE
*Smoked Sea Trout Roe, Fuzzy Green Almonds, Fava Beans, Piquillo Peppers
and Castillo de Tabernas Olive Oil*

FRICASSÉE OF SPRING ASPARAGUS AND MARCHO FARMS VEAL TONGUE
with a Soft Boiled Pheasant Egg and Spring Garlic Sauce

PAN SEARED MAINE DIVER SCALLOPS
Leek Stuffed Gougères and Caramelized Onion Emulsion

HERB ROASTED RIB-EYE OF ELYSIAN FIELDS FARM LAMB
with Field Grown Rhubarb, Fennel Duxelles and Clove Crêpes

A SELECTION OF ARTISANAL CHEESES FROM OUR TROLLEY

CITYZEN PIÑA COLADA
Warm Coconut Chiboust with Pineapple Cake and Pineapple Rum Sauce

Six Course Tasting Menu, One Hundred and Ten Dollars
Sommelier's Pairing, Seventy-Five Dollars

CHEF'S VEGETARIAN TASTING MENU

CARROT CAKE SALAD
*Pickled Baby Carrots and Glazed Carrot Obliques
with Spice Crumbs, Carrot Top Oil and Goat Cheese Coulis*

CARAMELIZED ONION BALLOTINE
Shaved Red Onion Salad, Gruyère Crostini and Ramp Top Coulis

HEIRLOOM BEET NAVARIN
*with Braised Swiss Chard, Caramelized Jerusalem Artichokes
and Licorice Consommé*

ASPARAGUS KOULIBIAC
*Green Asparagus wrapped in Black Pepper Short Dough
with Morel Mushrooms and Red Wine Béarnaise*

A SELECTION OF ARTISANAL CHEESES FROM OUR TROLLEY

CARAMEL CRULLERS
with African Amber Pot de Crème and Kumquat Marmalade

Six Course Tasting Menu, Ninety Five Dollars
Sommelier's Pairing, Seventy-Five Dollars

APPETIZER

PURÉE OF YUKON GOLD POTATO SOUP

Purple Potatoes, Meyer Lemon and Maine Sea Urchin

ASPARAGUS THERMIDOR

Warm Spring Asparagus with Mustard Cream and Maine Lobster Emulsion

SOFTSHELL CRAB TEMPURA

Roasted Romaine Lettuce and Bottarga de Mullet Emulsion

GRILLED MEDITERRANEAN OCTOPUS

Pickled Leeks, Boiled Peanut Tempura, Lucques Olives and Bloody Mary Emulsion

ELYSIAN FIELDS FARM LAMB TERRINE

Crushed Globe Artichokes, Grilled Focaccia and a Caper Parsley Vinaigrette

GRILLED KANAGY FARMS SHOAT BELLY

CityZen Roti, Pickled Heirloom Turnips, Crispy Lentils and Curry Infused Yogurt

ENTRÉE

HERB CRUSTED FLORIDA SHEEPSHEAD

Sautéed Frisée, Yukon Gold Potato Confit, Bacon and Egg Vinaigrette

SHALLOW POACHED ALASKAN HALIBUT

Caramelized Sunchokes, Ramp Greens and Roasted Lobster Jus

CRISPY SKIN FILLET OF FLORIDA RED SNAPPER

with Red Lentils, Gala Apple and Mulligatawny Sauce

HERB ROASTED NOISETTES MARCHO FARMS VEAL SWEETBREAD

with Russet Potato Gnocchi, Baby Leeks and Morel Mushrooms

PAN ROASTED KANAGY FARMS SHOAT LOIN

with Anson Mills Grits, Arronleaf Spinach and Dried Michigan Cherries

MILLEFUILLE OF PRIME MIDWESTERN BEEF

Bone Marrow Bread Pudding, Scorzonera Butter, Spring Asparagus and Béarnaise Gastrique

DESSERT

BRAISED FIELD GROWN RHUBARB

with Grand Marnier Bread Pudding and Brown Butter Gratin

HOBBS APPLEWOOD BACON WAFFLE

Served with Maple Cream Sabayon, Glazed Fiji Apples and Stewed Huckleberries

KEY LIME PIE SOUFFLÉ

with Valrhona White Chocolate Ice Cream and Graham Cracker Tuilles

CITYZEN CANDY BAR

Soft Chocolate Nougat, Caramel Peanuts and Chocolate Crunch with Port Reduction Sauce

A SELECTION OF ARTISANAL CHEESES FROM OUR TROLLEY

Three Course Menu, Seventy-Five Dollars