

Chef Westermann's Tasting Table

Amuse Gueules

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Sautéed Frog Legs Meunière

Schiedederspättele ravioli and chervil sauce

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Pan Seared Hudson Valley Foie Gras

Sesame seeds and cherry chicken jus

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Maine Lobster en Civet

Braised fennel and porcini

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Intermezzo

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Roasted Veal Sweetbreads

Caramelized onions, carrot fricassee, and crispy crouton

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Artisanal Cheese Selection

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Warm Oven Roasted Apple

Crunchy oat streusel, rum raisin parfait

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Mignardises

\$125 per person | With Sommelier's wine pairing add \$75 per person

We kindly request the participation of the entire table.

Available until 9:00 pm

Consultant Chef
Antoine Westermann

Chef de Cuisine
Nicolas Legret

Chef Sommelier
Caterina Abbruzzetti