

The View

R E S T A U R A N T

Chef's Amuse-Bouche

Osetra Caviar with fingerling potato crisps and crème fraiche

Appetizers

Hudson Valley Foie Gras

Buttered brioche, apples and dried cherries, fig vincotto

Petite Green Salad

Asgard Farm's feta, marinated grapes, local honeycomb, toasted walnuts, citrus-mint vinaigrette

Jumbo Lump Crabcake

Crabmeat, house-made aioli, pickled vegetable, micro greens

Intermezzo

Champagne & Red Currant Sorbet

Entrees

Faroe Island Salmon

Herb scented rice, baby fennel, snow peas, shaved heirloom radish, frisée, blood orange beurre blanc and Steelhead Caviar

Ricotta Gnocchi

Wild mushrooms, winter squash, baby spinach, roasted cipollini, vermouth cream and Parmigiano-Reggiano, white truffle oil

Braised Bison Short Ribs

Caramelized onion whipped potato, baby root vegetables, shallot gremolata, shoestring potatoes, Zinfandel jus lié

Free Range Chicken Breast

Pan roasted with butter and thyme, Pommes Anna, haricot vert and baby carrots, sherry glaze, foie gras butter

\$150.00 per person, tax and gratuity is additional

Optional wine pairing \$90 additional, per person

Complimentary Glass of Champagne Included

