

## THE TONIC TOMATO MENU

### KUMAMOTO OYSTERS

with tomato watermelon salsa and black sesame seeds  
prepared by Mitchell Levine



### TOMATO TERRINE

with a bibb lettuce basil coulis and bacon cream  
prepared by Chris Gesualdi



### ROASTED ATLANTIC HALIBUT

with heirloom tomatoes, basil spatzle and tomato nage  
prepared by Bradley Borchardt



### WHOLE ROASTED SWEETBREADS

pickled heirloom tomatoes, fava bean purée and lemon emulsion  
prepared by David Honeysett



### WARM GEORGIAN PEACH TART

with vine ripe tomato sorbet and basil nectar  
prepared by Stéphane Motir

49.00

## THE TONIC TASTING MENU

### SMOKED SALMON CONSOMMÉ EN GELÉE

with osetra caviar bavarian

### SMOKED SALMON CUSTARD

with warm oyster and osetra caviar



### WARM ASPARAGUS

with hen of the woods mushroom, truffle and porcini mousseline sauce

### 13 VEGETABLE SALAD

with mesclun greens and a vegetable vinaigrette



### MAINE LOBSTER AND CRABMEAT SALAD

avocado and tomato, cucumber vinaigrette, gazpacho sauce

### JUMBO LUMP CRABMEAT SALAD

with mango jelly and grapefruit



### DUCK CONSOMMÉ

foie gras, black truffle, duck confit, enoki mushroom

### ROCK SHRIMP AND CORN CHOWDER

diced potato, celery, bacon and lovage



### FILET OF GROUPER

grilled red onion, eggplant, pipérade and fava bean coulis

### FILET OF HALIBUT

fennel root, peas, baby leeks, spinach, muscat grape sauce



### SAUTÉED HUDSON VALLEY FOIE GRAS

peach confit, leek purée, cherry sauce

### TORCHON OF HUDSON VALLEY FOIE GRAS

dried fruit relish, red wine compote



### BABY PHEASANT

maroon carrots, ramp bulbs, wax beans, artichoke purée,  
carrot and preserved lemon vinaigrette

### SADDLE OF LAMB

yukon gold potatoes, parsley root, baby zucchini,  
celery root and summer truffle sauce



### CITRUS CONSOMMÉ

### THE PALM GROVE

mango tarte tatin, flambé baby banana and exotic fruit sorbet

85.00