

APPETIZERS

OXTAIL CONSOMME WITH BONE MARROW DUMPLINGS AND FRESH LOVAGE
\$11.50

ROASTED SWEET ORGANIC BEETS, HORSERADISH FROMAGE BLANC
TOASTED PUMPKIN SEED DRESSING
\$11.50

SASHIMI QUALITY TUNA, FRESH FLORIDA SHRIMP, KEY LIME PICKLED SPRING ONION
AND A SESAME MUSTARD DRESSING
\$16

WALTZ OF SALADS, CRISP FOIE GRAS DUMPLING WITH APPLE ROSEMARY,
TERRINE AND DINOSAUR PLUMS, GENTLY HEATED SHRIMP
\$17

YUKON GOLD POTATO AND MILK FED VEAL RAVIOLI,
FRESH SHIMETJI MUSHROOMS AND GOLDEN BEETS
\$14

CARINTHIA "SCHLUTZKRAPPEN" HIGH ALTITUDE AUSTRIAN CHEESE RAVIOLI
WITH HARVEST CORN AND SMOKED HEN OF THE WOODS MUSHROOMS
\$13

"GRÖSTL" OF WARM MAINE LOBSTER, MILK FED VEAL AND
ROASTED FOIE GRAS, WITH A RED WINE SAUCE
\$18

DIVER SEA SCALLOPS AND NEW ENGLAND SQUID WITH PARADEISER, CORIANDER AND
FRESH LEMON THYME SAUCE
\$14

ENTREES

JAPANESE YELLOWTAIL WITH SZEGEDINER CABBAGE, SUMMER LEEK,
AND BUDAPEST PAPRIKA SAUCE
\$36

GENTLY HEATED ATLANTIC SALMON WITH A JULIENNE OF STYRIAN WURZELGEMÜSE,
APPLE ROSEMARY AND A FRESH HORSERADISH SAUCE
\$32

CORIANDER SEED CRUSTED MONKFISH, ROASTED WITH CHANTERELLES, PARSNIPS,
AND PARSLEY GNOCCHI
\$34

NORTH ATLANTIC HALIBUT WITH PUMPKIN SEED - RÖSTI POTATO, LOCAL RHUBARB
AND FENNEL CONFIT
\$34

MAINE LOBSTER WITH FRESH WILD MUSHROOMS, PEA RAVIOLI, N.Y. ORCHARD PEACH
AND SAFFRON CURRY BROTH
\$36

TRUE FLORIDA RED SNAPPER WITH BABY ARTICHOKE, ROASTED EGGPLANT
AND TOMATO WATERCRESS BROTH
\$34

ROASTED ALL NATURAL PENNSYLVANIA CHICKEN WITH A LEEK RISOTTO
\$29

BRAISED TENDER BEEF CHEEKS IN A ZWEIFELT WINE SAUCE
WITH CHANTERELLE GOULASH, QUARK SPATZLE AND CARROTS
\$34

VEAL WIENER SCHNITZEL WITH AUSTRIAN CRESCENT POTATOES, CUCUMBER SALAD,
MIXED GREENS AND LINGONBERRIES
\$36

RACK AND LOIN OF LAMB ROASTED IN A SALT CRUST WITH HARICOT VERT,
HEIRLOOM TOMATO AND PEARL ONIONS
\$36

PORT GLAZED VENISON, HEN OF THE WOODS, PARSLEY ROOT RAVIOLI
AND SALZBURGER RED CABBAGE
\$36

ORGANIC BREAST OF LONG ISLAND DUCK BRAISED WITH SAFFRON VANILLA,
PICKLED KOHLRABI AND FRESH RHUBARB
\$35