

# CHEF'S TABLE

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## AMUSE BOUCHE

### GOLDEN OSETRA CAVIAR

Potato | Cucumber | Champagne Beurre Blanc

*Brut Champagne, Sadi Malot, Blanc de Blancs, Champagne, FR, NV*

### DUTCH WHITE ASPARAGUS

Artichoke Cream | Morel Mushrooms | Black Truffles

*Chardonnay, J.J. Vincent et Fils, Pouilly-Fuissé Marie Antoinette, FR, 2021*

### HUDSON VALLEY FOIE GRAS

Parsnip | Rhubarb | Allspice Jus | Spring Greens

*Pinot Noir, St. Innocent, Eola-Amity Hills, OR, 2018*

### WILD CAUGHT HALIBUT

Peas | Sea Vegetables | Alfredo Bouillabaisse Sauce

*Grüner Veltliner, Birgit Eichinger, Lamm, Kamptal, AUT, 2020*

## INTERMEZZO

### ROASTED WAGYU BEEF

Leek | Chantrelle | Carrot | Olive-Rosemary Sauce

*Shiraz, Jim Barry the McRae Wood, Clare Valley, AUS, 2015*

### CITRUS BUDINO

White Chocolate | Blood Orange Gel | Passion Fruit

*Bourbon Barrel Blonde, Whitecliff Vineyard, NY, 2021*

## ICE CREAM

## SWEET TREATS

# OUR TEAM

EXECUTIVE CHEF

Jim Palmeri

EXECUTIVE SOUS CHEF

Steve Anson

SOUS CHEF

Tamara Allen

EXECUTIVE PASTRY CHEF

Audrey Billups

BEVERAGE MANAGER

Samuel Harris

DIRECTOR OF DINING SERVICES

James Danks

FOOD & BEVERAGE DIRECTOR

Patrice Huart

