



# FIRSTS



## ARTISAN CHEESE TASTING

1 ... 6 / 3 ... 15 / 5 ... 21

A selection of the finest artisan cheeses.

Served with crostini and membrillo.

## TASTINGS' HARVEST BOARD

24

Our Harvest Board consists of a tasting of pâtés and terrines and the finest air dried and cooked sausages.

Served with traditional accompaniments.

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| SCHARTNER FARMS AGED POPCORN<br>bone marrow / sage  | 5  |
| WARM MARINATED OLIVES<br>lemon / herbs / olive oil  | 6  |
| MARKET SALAD<br>organic greens / pimenton crisps / red wine vinaigrette                                       | 7  |
| ROASTED SQUASH SALAD<br>frisee / chicory / persimmon / Beltane Farm goat cheese /<br>pumpkin seed vinaigrette | 8  |
| CARAMELIZED SUNCHOKE SOUP<br>Brussels sprouts / shallots / pistachio oil                                      | 9  |
| ROASTED PUMPKIN & PEAR SOUP<br>toasted walnut & cranberry gremolata / vin cotto                               | 9  |
| SEASONAL FLATBREAD<br>confit chicken / garlic cream / Landaff cheese / vin cotto                              | 11 |
| POINT JUDITH CALAMARI<br>tarragon-pistachio pesto / sauce gribiche / frisee                                   | 11 |
| ESCARGOT DE BOURGOGNE<br>Honshimeji mushrooms / scallions /<br>farm fresh egg / truffle                       | 12 |
| ARTICHOKES BARIGOULE<br>fennel / salt cod fritters / preserved lemon  | 12 |
| BONE MARROW<br>kimchee / black radish   | 12 |
| AWARD WINNING MAC & CHEESE<br>Grafton Village cheddar / truffles  | 13 |
| HUDSON VALLEY FOIE GRAS "WALDORF"<br>pear brown butter / walnut butter /<br>golden raisin mustardo / pickles  | 16 |

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