



THE VILLAGE PUB

**CAVIAR SERVICE**

ESTATE AMERICAN WHITE STURGEON \$120

GOLDEN OSETRA \$200

CRÈME FRAÎCHE / SEIVED EGG / CHIVE / BRIOCHE

**FOR THE TABLE**

JUST BAKED PASTRIES  
SWEET BUTTER AND JAM

**FIRST COURSE**

FARMERS' MARKET FRUITS  
SPICED HONEY-LEMON SYRUP

HALF-DOZEN MIYAGI OYSTERS  
RED WINE MIGNONETTE / LEMON

LOBSTER VELOUTÉ  
SHELLFISH CONFIT / CELERY

CHICORY SALAD  
LOCAL FIGS / PICKLED GRAPES / GORGONZOLA DOLCE VINAIGRETTE

PEACH AND PADRÓN PEPPER SALAD  
JAMÓN IBÉRICO / LIME RICOTTA / TOASTED PECANS

HEIRLOOM TOMATOES  
IGNALAT BURRATA / BALSAMIC VINEGAR AGED 12 YEARS

BURGUNDY BLACK TRUFFLE  
GOLDEN POTATO GNOCCHI, BROWN BUTTER-LEMON NAGE  
\$15 SUPPLEMENT

## ENTRÉE

OMELET FORESTIÈRE  
MACÉDOINE OF YOUNG LEEKS AND NEW POTATOES / GUANCIALE

SOFT-SCRAMBLED EGGS  
CAMEMBERT CREAM / BRIOCHE BATONS / ESTATE CAVIAR

BLUE BARLEY RISOTTO  
GRILLED HASS AVOCADO / GRAPEFRUIT / RUBY RED BEETS

MAINE LOBSTER BENEDICT  
PROSCIUTTO / HOLLANDAISE SAUCE  
\$20 SUPPLEMENT

YELLOWFIN TUNA PICCATA  
SAVOY SPINACH / CAULIFLOWER / LEMON-CAPER VINAIGRETTE

MONTE CRISTO SANDWICH  
ESTATE CAVIAR MOUSSELINE

CHICKEN FRIED NEW YORK STEAK  
TWO EGGS / POTATO ROSTI / BLACK PEPPER GRAVY

## DESSERT

BEIGNETS  
CHOCOLATE SAUCE / CRÈME ANGLAISE

CHOCOLATE SOUFFLÉ  
GRAND MARNIER SAUCE

ROASTED FIG TART  
AGED BALSAMIC VINEGAR / VANILLA CREAM

ARTISAN CHEESES  
TRADITIONAL GARNITURE

\$68 PER PERSON

IN LIEU OF A GRATUITY, A 20% SERVICE FEE WILL BE ADDED TO ALL PURCHASES. 100% OF THIS SERVICE FEE IS USED TO SUPPORT LIVING WAGES AND HEALTH INSURANCE FOR ALL EMPLOYEES. THANK YOU FOR YOUR SUPPORT.