



THE VILLAGE PUB

WHITE PIEMONTE TRUFFLES

CARNAROLI RISOTTO
BEURRE NOISETTE / CRÈME FRAICHE / PARMESAN

THREE GRAMS 50 / FIVE GRAMS 75

FIRST COURSE

CINDERELLA PUMPKIN SOUP
BLACK TRUFFLE / APPLE BUTTER / PAIN D'ÉPICES

BELGIAN ENDIVE AND WATERCRESS SALAD
WARREN PEAR / CANDIED WALNUTS / GORGONZOLA DOLCE

ROASTED CAULIFLOWER AGNOLOTTI
GALA APPLE MOSTARDA / ONION BRODO / PINE NUT GREMOLATA

YELLOWFIN TUNA TARTARE
HAAS AVOCADO MOUSSE / CRISPY RICE / ASIAN PEAR

BURGUNDY BLACK TRUFFLE TAGLIATELLE
BLACK TRUFFLE BEURRE FONDUE
\$15 SUPPLEMENT

HUDSON VALLEY FOIE GRAS TORCHON
PIPPIN APPLE / GREEN APPLE PÂTÉ / TOASTED BRIOCHE
\$10 SUPPLEMENT

ENTRÉE

PAN-ROASTED ORA KING SALMON
SAVOY CABBAGE / BACON-BRAISED LEEKS / BEURRE ROUGE

ALMOND WOOD-GRILLED STRIPED BASS
NEW POTATOES / MARCONA ALMONDS / SALMORIGLIO SAUCE

BUTTER-POACHED MAINE LOBSTER
POTATO GNOCCHI / MAITAKE MUSHROOMS / SAUCE AMÉRICAINE
\$25 SUPPLEMENT

SORREL-ROASTED SONOMA CHICKEN
CAROLINA GOLD RICE / HONEY-POACHED QUINCE / MADEIRA JUS

DRY-AGED 38 NORTH DUCK BREAST
FUYU PERSIMMON PAIN PERDU / TOKYO TURNIPS / MEURETTE SAUCE

FLANNERY BEEF PRIME FILET MIGNON
SHERRY-BRAISED CIPPOLINI ONIONS / POTATOES RÖSTI / BÉARNAISE SAUCE
\$25 SUPPLEMENT

DESSERT

ROASTED APPLE TART
OAT CRUMBLE / VANILLA ICE CREAM

BRILLAT-SAVARIN CHEESECAKE
BLOOD ORANGE JAM / SICILIAN PISTACHIOS

CHOCOLATE SOUFFLÉ
GRAND MARNIER CRÈME ANGLAISE
\$10 SUPPLEMENT

ARTISAN CHEESES
TRADITIONAL GARNITURE

79 PER PERSON