



L'ESPALIER

Sample Four Course Menu

Spring

First Course

Shaved asparagus salad with shirred Apple Street Farm egg, fairy ring mushrooms, and steelhead trout roe; roasted shallot vinaigrette

Seared diver scallop with Maine uni, wasabi mayonnaise and hummus fries; raspberry purée

Hudson Valley foie gras terrine with pickled shallots and strawberry-rhubarb compote

Main Course

Whole Maine lobster with confit potatoes, chorizo and braised greens

Roasted squab with white corn grits, English peas and radish nage; raspberry-foie butter

Seared yellowfin tuna and braised pork belly, stinging nettle gnudi, and minted peas; rhubarb vinaigrette

Dessert Course

Black and white chocolate gâteau, cocoa nib croquant, muscat gel with raspberry ice cream

“Miami Vice”: white chocolate cylinder filled with passion fruit marshmallow; coconut ginger broth and guava sorbet

Rhubarb tart with semolina sablé and basil gel; Nuage cheese sorbet



Featuring the award winning cuisines of L'ESPALIER & SEL DE LA TERRE



Sample Six Course Menu

Spring

First course

Shaved asparagus salad with shirred Apple Street Farm egg, fairy ring mushrooms, and steelhead trout roe; roasted shallot vinaigrette

Second course

Fried softshell crab with cucumber foam, house made relish, and cherry tomatoes

Third course

Lavender-oil-poached East Coast halibut with bouillabaisse purée and duck confit hash; Pat's clams

Fourth course

Dry-aged Lola duck breast, artichoke and duck leg lasagna, wilted dandelion greens; Luxardo jus

Dessert Course

Rooibos custard, thyme caramel, pumpernickel praline cake and red currant milk sorbet



Tasting Journey Sample Menu

Spring

First course

Skip's Island Creek Oyster with preserved lemon, elderflower, and yogurt foam; American caviar

Second course

Tempura soft shell crab with cucumber foam, house made relish, and cherry tomatoes; Steelhead Trout roe

Third course

Escargot with roasted morel mushrooms

Fourth course

Searred Hudson Valley foie gras with black sesame sable, pink grapefruit, honey, and Meyer lemon water

INTERMEZZO

Sixth Course

Butter-poached Maine lobster with asparagus purée; Siberian caviar

Seventh Course

Searred halibut with miso beurre blanc;
German Osetra Caviar

Eighth Course

Roasted California Squab with radish purée
and barley flowers

Ninth Course

Lovejoy Farm lamb with black garlic mustard, fiddlehead ferns, and pea shoots

Grand Fromage

Selection of cheeses and condiments

Grand Dessert