

First Course

Veal Sweetbreads

Romanesco, Burgundy Beans, Grapefruit and Smoked Paprika Vinaigrette

12

Seared Hudson Valley Foie Gras

Sweet Corn Doughnut, Honey Glaze, Muscadine Grape Reduction and Kumquat

16

Veal Cheek “Blanquette”

Chanterelle Mushrooms, Heirloom Carrots and Summer Beans

12

Stuffed Squash Blossom

Mozzarella, White Anchovy, Pickled Green Tomatoes and Harissa

11

Roasted Chanterelle Mushrooms

Smoked Chicken Hearts, Luxardo Compressed Cherries, Crispy Chicken Skin and Pomegranate Jus

14

Second Course

Sweet Corn Soup

Miso Cured Salmon, Summer Truffle and Watercress

11

Kumamoto Oysters

Cherry-Kalamansi Lime Granita, Elderflower, Espelette Yogurt and Sorrel

14

Maine Lobster Salad*

Pastured “Fried” Egg, Parsley, Crème Fraîche and Caviar Cream

13

Blue Cheese Beignets

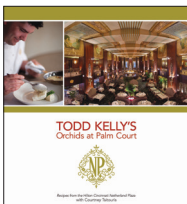
Pomegranate Poached Pears, Petite Greens, Almonds and Spiced Honey

9

Strawberry Salad

Burrata, Pistachio, Basil and White Balsamic Gelée

10



*Recipes featured in Todd Kelly's Orchids at Palm Court, a cookbook with 65 recipes & their inspirations. Signed copies are now available for purchase.



Consuming raw or under cooked meat and seafood may increase your risk of food-borne illness.

Entrée

Red Snapper “En Papillote”

Vadouvan Curry Vinaigrette, Spring Onions, Green Garlic and Tart Apple Tzatziki

29

Seared “Dry” Scallops

Carrot-Ginger Puree, Pork Belly, and Pickled Green Coriander

33

Seared Halibut

Corn Tortellini, Shiso and Blue Crab Nage

33

Wild Alaskan Salmon

Black Trumpet Crust, Braised Shiitake Mushrooms, Yuzu and White Soy Broth

35

Dry Aged Ribeye

Morel Mushrooms, Root Spinach and Lardo Persillade

73

Roasted Veal Loin

Soy-Ginger Glaze, Chanterelle Mushrooms, Foie Gras, Garlic Scapes and Veal Jus

35

Roasted Duck Breast

Bacon and Leek Puree, Almonds, Brussels Sprouts, Poached Cherries and Lavender

30

Châteaubriand for Two

Potato Mousseline, Portobello Mushrooms, Asparagus and Duet of Sauces

12 ounces 60 / 24 ounces 85

Tasting Menu

Vegetarian Tasting

Chef's Tasting 70 / With Wine Pairings 110

Kumamoto Oyster

Cherry and Kalamansi Lime Granita, Elderflower and Espelette Yogurt and Sorrel

Seared Halibut

Corn Tortellini, Shiso and Blue Crab Nage

Roasted Chanterelle Mushrooms

Smoked Chicken Hearts, Luxardo Compressed Cherries, Crispy Chicken Skin and Pomegranate Jus

Roasted Veal Loin

Soy-Ginger Glaze, Foie Gras, Garlic Scapes and Veal Jus

Dessert Duet

Mascarpone Sabayon, Lemon Verbena Sorbet with Milk Chocolate Basque Cake, Crispy Meringue

Strawberry Salad

Burrata, Pistachio, Basil and White Balsamic Gelée

Braised Artichokes

Toasted Brioche, Raclette, Black Truffles and Frisée

Stuffed Squash Blossom

Mozzarella, Pickled Green Tomatoes and Harissa

Roasted Maitake Mushrooms

Braised Garbanzo Beans, Saffron Vinaigrette and Caramelized Fennel

Dessert Duet

Mascarpone Sabayon, Lemon Verbena Sorbet with Milk Chocolate Basque Cake, Crispy Meringue

Grand Tasting 110 / With Wine Pairings 165

A 20% taxable gratuity will be added to the Grand Tasting.