

701WEST

APPETIZERS

Beet Salad, Watercress, Spiced Oil, Mulled Wine Sauce

Tuna, Fermented Tomato, Brussel Sprouts*

Octopus Carpaccio, Jalapeño, Tomatillos

Allspice Crusted Venison, Yellow Foot Mushroom, Blueberry Mostarda*

Broiled Live Sea Scallop, Carolina Shrimp, Charred Fennel Butter

Alba White Truffle, Tagliatelle, Braised Escarole (supplement 58, 5g)

Honey Glazed Squab, Muhamarra, Cranberries

Roasted Hudson Valley Foie Gras, Apples, Plum Gastrique (supplement 10)

ENTREES

Sweet Potato Baked in Seaweed Bread, Mustard Butter, Black Truffles

Mushroom en Papillote, Roasted Eggplant, Fine Herbs

Fluke, Cauliflower Risotto, Citrus Brown Butter

Roasted Poussin, Lobster, Truffles

Colorado Lamb, Scallion Butter, Cranberry Bean Cocotte

Long Island Duck, Herbes de Provence, Kumquat, Salsify

Prime Filet Mignon, Stuffed Cabbage, Rosemary Lardo*

Grass Fed A5 Japanese Wagyu, Spinach Leaves, Black Garlic Jam (supplement 45)*

DESSERTS

Sticky Toffee Pudding, Pineapple Sorbet, Honeycomb Tuile

Black Forest, 70% Chocolate Mousse, Opaline, Brandy Cherry

Roasted Pecan Crèmeux, Opalys Chocolate Ganache, Mandarin Sorbet

Buckwheat Puff Pastry, Vanilla-Parsnip Cream, Salted Caramel

Cheese Trolley (supplement 15)

Three Courses 118

Wine Pairing 84

Chefs John Fraser, Rob Lawson & Sebastien Rouxel

Sommeliers Amy Racine, Sean Hughes, Emma Cadd, Joshua Strom, Karen Li & Paul Guerzon

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

Tasting menu upon request.