

701WEST

APPETIZERS

Beet Salad, Blackberry, Rose Petal Jam

Tuna, Fermented Tomato, Brussel Sprouts

Octopus Carpaccio, Jalapeño, Tomatillos

Warm Venison Carpaccio, Matsutake Mushrooms, Blueberry Mostarda

Broiled Live Sea Scallop, Carolina Shrimp, Charred Fennel Butter

Alba White Truffle Tagliatelle, Spiced Sausage, 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

Fluke, Cauliflower Risotto, Citrus Brown Butter

Roasted Poussin, Lobster, Truffles

Colorado Lamb, Ramp Butter, Cranberry Bean Cocotte

Long Island Duck Breast, Herbes de Provence, Figs, Pine Nuts

Prime Filet Mignon, Stuffed Cabbage, Rosemary Lardo*

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

DESSERT

Fig Leaf Custard, Variegated Figs, Cucumber, Jasmine

Concord Grape Spuma, Lovage, Sparkling Grapes

Chocolate Cremeux, Honey Comb Candy, Lavender

Buckwheat Puff Pastry, Vanilla-Parsnip Cream, Salted Caramel

Honey Nut Squash Semifreddo, Rye Financier, Dulce de Leche

Cheese Trolley (supplement 15)

Three Courses 98

Wine Pairing 70

Chefs John Fraser, Rob Lawson, Sebastien Rouxel & Corie Greenberg

Sommeliers Amy Racine, Kristin Faraldo, Emma Cadd, Eric Gomez, Sean Hughes, Karen Li, Samantha Moretti

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