

701WEST

APPETIZERS

Beet Confit, Leek and Rhubarb Crepe, Ricotta, Pistachios
Cedar Baked Green Asparagus, Truffle Aioli
Bluefin Tuna, English Peas, Horseradish*
Octopus Carpaccio, Jalapeño, Tomatillos
Broiled Live Sea Scallop, Charred Fennel Butter
Hokkaido Sea Urchin Risotto, Squid Ink, Sea Beans*
Smoked Quail au Poivre, Roasted Plums, Chocolate Mint
Roasted Hudson Valley Foie Gras, Apricots, Bison Grass (supplement 10)

ENTREES

Sweet Potato Baked in Seaweed Bread, Mustard Butter, Black Truffles
Icelandic Halibut, Olives, Fennel, Saffron Broth
Norwegian Salmon, Hockenjos Potatoes, Morel Mushrooms, Sauce Vin Jaune
Broiled Maine Lobster, Aged Beef Fat, Ratatouille Sofrito
Elysian Fields Lamb, Ramp Butter, Cranberry Bean Cocotte
Long Island Duck Breast, Herbes de Provence, Eggplant, Pine Nuts*
Prime Filet Mignon, Stuffed Cabbage, Rosemary Lardo*
Grass Fed A3 Japanese Wagyu, Spinach Leaves, Black Garlic Jam (supplement 25)*
Rotisserie Guinea Hen, Celery Root, Celtuce, Truffles (Serves Two)

DESSERT

Olive Oil Ice Cream, Cherry Tomatoes, Sorrel, Aged Balsamic
Sweet Corn Flan, Smoked Cherries, Caramel, Harissa
Chocolate and Pecan Ganache, Brioche Toast, Halva, Apricot Sorbet
Buckwheat Puff Pastry, Vanilla-Parsnip Cream, Salted Caramel
Milk Chocolate Cream, Hazelnut Praline, Black Truffle Gastrique
Cheese Trolley (supplement 8)

Three Courses 98
Wine Pairing 70

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

Sommeliers Amy Racine, Kristin Faraldo, Emma Cadd, Eric Gomez, Zach Ligas, Samantha Moretti

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