

A NIGHT IN 701WEST

FOR THE TABLE

PULL APART MILK BREAD (v)
scallion crème fraîche

FRUITS DE MER
kaluga caviar, king crab legs, lobster tails
little ram oysters, champagne mignonette, herb aioli

Champagne Toast



FIRST

TENDER BRUSSELS SPROUTS SALAD (v)
grapefruit, vanilla, parsnip, macadamia

F.X. Pichler, Reisling Smaragd, Reid Kellerberg 2017



SECOND

choice of

HUDSON VALLEY FOIE GRAS
brioche, apple, sauternes

Domaine Huet, Vouvray Moelleux 1993

or

CAVATELLI (v)
maitake, parmesan, alba white truffle

Castell'in Villa, Chianti Classico, Riserva 1971



THIRD

SCALLOP STUFFED DOVER SOLE
saffron, roasted grapes, verjus

Domaine Blain-Gagnard, La Boudriotte, Chassagne-Montrachet 2017



FOURTH

SNOW BEEF TENDERLOIN
potato mille-feuille, malabar spinach, black truffle jus

Accendo Cellars, Cabernat Sauvignon, Napa Valley 2017

&

Chateau La Cabanne Pomerol 2000



PALATE CLEANSER

MEYER LEMON PAVLOVA
citrus diplomat, thyme meringues



FIFTH

TRUFFLED CREMEUX
dulce de leche cream, white truffle feuilletine
fresh passion jam

TRIPPLE CHOCOLATE BALL DROP
jivara mousse, fudge glaze, speckled brownie

D'Oliveiras, Boal Madeira 1993