



## M O N T A G N A

### delicacies

CAVIAR royal osetra \$175/oz, kaluga \$385/oz, buckwheat blini, chive crème fraiche

SHAVED ALBA WHITE TRUFFLES a taste \$30/2 grams, indulge \$70/5 grams

PLATTER OF HOUSE MADE CHARCUTERIE traditional garniture \$18

EAST OR WEST COAST OYSTERS on the half shell, apple mignonette \$3.5 each

### THREE COURSE PRIX FIXE \$78

#### first course

FOIE GRAS TORCHON asian pear, ginger, ice wine, spiced bread \$5 supplement

*Reccomended Wine: CHATEAU SUDUIRAUT Sauternes 1999 \$35 2oz.*

CITRUS TEA CURED FLUKE carrot, clementine, coriander, finger lime

WINTER VEGETABLES farm squash, goat cheese, apple cider vinaigrette

ABALONE CEVICHE snapper, green olive, cucumber, avocado, grapefruit, cilantro

BABY BEET SALAD orange, fennel, avalanche blue cheese, beet- sherry vinaigrette

#### second course

THAI COCONUT SOUP shrimp, kaffir lime, galangal, ginger, cilantro, basil

VEAL SWEETBREADS yukon gold potato tortellini, chestnuts, parmesan, chive

WINTER SQUASH RISOTTO pickled mushrooms, pomegranate, maple, thyme

NANTUCKET BAY SCALLOPS cauliflower, lemon, capers, golden raisins \$5 supplement

TALEGGIO AGNOLOTTI salsify, parsnip, rose apple, perigord black truffle

#### main course

FRENCH DOVER SOLE spinach, wild and cultivated mushrooms, citrus sabayon, granola

PRIME NEW YORK STEAK bone marrow, broccoli, leeks, purple mustard

LA BELLE FARMS MOULARD DUCK leg confit, fennel, cippolini, fig compote

HAWAIIAN SNAPPER razor clams, paella style rice, chorizo, saffron nage \$10 supplement

VENISON LOIN winter squash, black trumpets, radish, brussels sprouts, cranberries

EMMA FARM WAGYU celeriac, celery, black barley, horseradish \$15 supplement

#### vegetables \$8

POTATO PURÉE

SAUTÉED CAULIFLOWER lemon, capers, parsley

ROASTED BRUSSEL SPROUTS house pancetta

#### a la carte dining

first \$19 second \$21 main \$42

*+20% gratuity will be added to parties of six or more*