



GRAND TASTING MENU

VIP

RESTAURANT LATOUR, CHEF AISHLING STEVENS

Baby Cuttlefish
blood sausage, fire-roasted peas

DESSERTS BY DAVID BURKE

Cotton Candy + Pops

GENERAL

1776, EVAN VELTHOUSE

Chips + Guac
avocado, masa harina, finger lime, cilantro

ANDRE'S, ANDRE DEWAAL

Andre's Cold Duck
champagne gelée, pickled grapes

ANI RAMEN, JULIAN VALENCIA

Panko Shrimp + Braised Pork Belly Bao Buns
pickled cucumbers, fresh sliced cabbage, spicy mayo,
sake soy glaze, scallion

BLACK SHEEP BAR + PROVISIONS, NICK DEROSA

F.A. DeRosa Prime Dry Aged Strip
focaccia crostini, salsa roja
Meyer Lemon Pickled Shrimp

BLUE MOREL, BRYAN GREGG

Chilled Spring Pea Purée
hot smoked salmon, meyer lemon crème

CRYSTAL TAVERN, ROBERT ESQUIVEL

Beef Tartar
bone marrow drippings

DAVID BURKE

Maple Peppered Bacon
asparagus flan, tomato truffle vinaigrette

THE FARM AT GLENWOOD MOUNTAIN, STEVE MACLEAN

Pasture-raised Pork + Foraged Ramp Dumplings
ingredients sourced from our own farm

FAUBOURG, OLIVIER MULLER

Coq au Vin
ramps, spätzle

FIorentINI, ANTONIO DE IESO

Mushroom-Truffle Tartellete
pickled-honey stracciatella, black garlic, micro shiso

FOSSIL FARMS, BIANCA CONCEPCION + JEFF GALAN

Camel Mole "Cannoli"

HALIFAX, SEADON SHOUSE

Chilled Wild Watercress Soup
housemade swordfish chorizo

JACQUES TORRES CHOCOLATES, KEN GOTO

KITES RESTAURANT, ANDY HUBER

Quacking Banh Mi Crostini
duck confit, foie gras mousse, pickled vegetables,
daikon radish cress, french baguette crostini

LUIGINO'S PARMIGIANA, LUIGINO TRIPODI

Stuffed Gnocchi
real black truffle, ricotta, porcini, parmigiano

MAIZE COCINA + COCKTAILS, JESA HENNEBERRY

Steak Tartare Tostada
salsa macha, avocado, spiced mayo, pickled onion, cured yolk

MEXIMODO, ANTONIO CARBALLO

Barbacoa Tacos
corn tortilla, slow-braised beef, salsa arbol, avo-crema,
pickled onions, cilantro

MIKE'S PASTA + SANDWICH SHOP, MICHAEL CARRINO + MICHAEL COSENZA

Malloreddus al Ragù Bianco di Coniglio
gnocchetti sardi pasta, white rabbit ragu
Lamb Lasagna

OSTERIA MORINI, JONATHAN RICE

Triangolini
shortrib, spring onion gremolata, white tomato broth

PB+J HOSPITALITY GROUP, JAMIE KNOTT

Crispy Sushi Tuna
soy, sesame, chives

ROD'S STEAKHOUSE, GUSTAVO RUBIO

Shrimp + Scallop Ceviche

RYLAND INN, DANIEL BRUNINA

Wild Boarchetta
cherry pepper, broccolini relish

SPUNTINO WINE BAR + ITALIAN TAPAS MICHEL DESJARDINS

Pasta all' Amatriciana

STIRLING TAVERN, BRANDON CAMPNEY

Achiote Glazed Pork Belly
lime chicharrón, pineapple nước chấm, pickled pineapple,
carrot, bean sprouts, cucumber, mint, cilantro, thai basil

STRICKLANDS STEAKHOUSE, ALEX MAGLOIRE

Charred Wagyu Nigiri Gyudon

SUMMIT HOUSE, AJ CAPELLA

Roasted Heirloom Carrot Salad
aleppo yogurt, pickled shallot, rye crumble

TERROIR [NYC], BRYCE SOREM

Korean Braised Short Rib Taco
charred ramp salsa borracha, pickles

THE HUDSON ROSE, ANDREW RICCATELLI

Porchetta Croquettes
aged provolone, green chili relish, pork cracklin

UPROOT, SCOTT CUTANEO

Chicharron Arancini
chorizo, jalapeño, risotto, scallions, roasted red pepper sauce