

CAULIFLOWER SOUP

roasted sunchokes, black truffle vinaigrette and toasted Marcona almonds 16.00

CATO FARM BLOOMSDAY CHEDDAR SALAD shaved fennel, friseé, roasted Migliorelli bosc pear and hazelnut vinaigrette 16.00

ROASTED BABY BEET AND ARTICHOKE SALAD goat cheese mousse, sweet carrot puree and basil seed vinaigrette 18.00

FISHER'S ISLAND OYSTERS SERVED ON THE HALF SHELL 6 pieces 17.00 9 pieces 22.00

SASHIMI AND TARTAR OF BLUEFIN TUNA pickled green papaya, lychee, hearts of palm and kalamansi vinaigrette 22.00

GRILLED OCTOPUS chickpeas, olives, parsley puree, confit potatoes and smoked tomato vinaigrette 20.00

TRUFFLED CREAMY PARMESAN GRITS AND SUNNY SIDE UP COUNTRY EGG
Squire Hill Farm Araucana egg and house cured veal bacon 26.00

CALIFORNIA SEA URCHIN AND ANGEL HAIR CARBONARA sea lettuces, lime and soy 21.00

HOUSE CURED TERRINE OF HUDSON VALLEY FOIE GRAS pineapple chutney, toasted Sicilian pistachios and ice wine-yuzu gelée 22.00

PARMESAN AND LEMON RISOTTO hedgehog mushrooms, toasted pine nuts, mustard greens, parmesan foam and fines herbs 17.00/29.00

CHEF'S TASTING MENUS

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our chefs will design a special seasonal menu for your enjoyment

FIVE-COURSE TASTING 110.00

SEVEN-COURSE TASTING 125.00



HOUSE MADE TOFU

braised mushrooms, ginger, hearts of palm and porcini consommé 24.00

LAVENDER SKEWERED ARCTIC CHAR

greenmarket asparagus, tokyo turnips, Thumbelina carrots and champagne-watercress emulsion 28.00

PAN ROASTED DAY BOAT COD

fennel, roasted cauliflower, harissa and Pernod-saffron broth 34.00

SEARED DIVER SEA SCALLOPS AND FOIE GRAS

wild mushrooms, braised artichoke and cider vinegar gastrique 39.00

POACHED MAINE LOBSTER

baby leeks, salsify, celery root-hazelnut ravioli and Armagnac-lobster broth 39.00

OVEN ROASTED POUSSIN

bacon lardons, spëtzle, ramps, fava beans, morel mushrooms and green garlic jus 32.00

LIGHTLY SMOKED DUCK BREAST

baby bok choy, asian pears and citrus-star anise consommé 36.00

PRIME DRY-AGED SIRLOIN OF BEEF

carmelized cippolini onions, roasted trumpet royal mushrooms, baby carrots, potato puree and braised oxtail 41.00

To equeville's Signature

FOUR COURSE TASTING MENU

WITH WINE PAIRING

125.00

CATO FARM BLOOMSDAY CHEDDAR SALAD shaved fennel, friseé, roasted Migliorelli bosc pear, and hazelnut vinaigrette

TRUFFLED CREAMY PARMESAN GRITS AND SUNNY SIDE UP COUNTRY EGG

Squire Hill Farm Araucana egg and house cured veal bacon

SEARED DIVER SEA SCALLOPS AND FOIE GRAS

wild mushrooms, braised artichoke and cider vinegar gastrique

SEASONAL SOUFFLE

house made ice cream