Served on the Table
Home-made artisan bread, salted butter, duck rillettes, Wild mushroom pate
Eggs
Coddled duck
Poached duck egg, smoked haddock, braised asparagus, Hollandaise
Wild Frenchie
Soft poached egg, truffle brie, wild mushroom ragout & sage butter

Appetizers
French onion soup
Caramelized onion, gruyere crouton
Lobster Bisque
Lobster medallion & tarragon cream
Grazing Waffles
Marinated grain fed beef, corn & wheat grass waffle, ponzo chimichurri, wilted greens
Crispy Calamari
Chili lemon aioli
Seared Foie Gras
Orange marmalade, brandy syrup, caramelised fig & toasted brioche
Greater Omaha Beef Carcaccio
Braised fennel, poached chanterelles, truffle aioli, shaved pecorino
Maryland Crab Taco
Brined radish, fresh slaw, horseradish & cilantro aioli

Seafood Stands
Fresh oysters, alaskan king crab, canadian lobster, fresh king prawns, Marie-rose, aioli, mignonette, lemon

½ Dozen Fresh Oysters
Fresh lemon, mignonette

Charred Shrimp
Grilled peach salsa, basil relish

Salads
NYSH Caesar
Poached egg, shaved parmesan, baby gem, confit tomato, anchovies
BeeF & Tomato
Seared beef, roasted heirloom tomato, chimichurri, wilted greens

Main Course
US Short Rib
Maple & orange BBQ sauce, foie gras mash, Braised bok choy, gremolata

OxTail Pot Pie
Red wine reduction, braised shallots

Seared Wagyu Ribeye
Parsnip puree, yolk & whiskey emulsion

The BFF
Prime tenderloin, poached egg, truffle tater tots, pommery jus

NYSH Smoked Burger
Home-made Wagyu Burger, wasabi slaw, parmesan, Texture of tomato, brioche

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Australian Lamb
Chargrilled onion, black garlic aioli, rosemary potatoes, mint jus

Baked Salmon
Braised heirloom beetroot, radish & cream cheese risotto

Dessert
Live
Baked Alaska
Hazelnut Biscuit, Mascarpone coffee ice cream, apricot sauce

New York Cheesecake
Strawberry compote, sour cream

Sicilian Pistachio Crème Brûlée
Sesame cracker

Valrhona Guanaja Chocolate Fondant
Vanilla ice cream

Seasonal Fruits and Berries
Cheese Trolley
Seasonal selection of cheese, traditional condiments

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