

A Q U A

Entrees

Tasting Menu

A Five-Course Tasting of AQUA's Signature Dishes, Per Person \$75

Specially Prepared for the Entire Table

A Sommelier Wine Pairing with Each Course is Offered for an Additional Cost

Medallions of Ahi Tuna (Rare)

Seared Hudson Valley Foie Gras, Pinot Noir Sauce \$36

Dijon and Tomato Crusted Turbot

Chanterelle and Pearl Onion Ragu, Potato Puree \$41

Miso-Glazed Chilean Sea Bass

Mushroom Consommé, Shrimp Ravioli \$33

Pan Roasted Dover Sole

Artichoke Brown Butter, White Beans, Prosciutto Wrapped Fennel \$42

Potato Crusted Tai Snapper

Saffron and Parsnip Puree, Mussel Cream \$32

Pinwheel of Dayboat Scallops

Crispy Sweet Breads, Soft Polenta, Caramelized Onion Sauce \$34

Salmon and Black Truffle Wellington (Medium Rare)

Savoy Cabbage, Braised Bacon \$34

Maine Lobster Pot Pie

Porcini Mushrooms, Baby Carrots, Truffles \$49

Roasted Whole Foie Gras

Caramelized Granny Smith Apples, Calvados Glaze, Toast Points \$90

Vegetarian Tasting Menu

A Five-Course Tasting of Chef Selections \$60

Side Garniture \$10

First Courses

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Dungeness Crab Stuffed Gulf Prawns
Hot and Sour Vinaigrette, Cucumber Noodles \$19

Grilled Maine Lobster Salad
Celery Root Tortellini, Sage Brown Butter \$23

Savory Black Mussel Soufflé
Chardonnay, Garlic and Parsley \$14

Tasting of Hudson Valley Foie Gras
Roasted Pear and Lemon Cake, Watercress Salad \$23

White Lobster and Spinach Bisque
Twice Baked Lobster Soufflé, Diced Potatoes \$18

Mixed Seasonal Greens
Crumbled Roquefort, Candied Walnuts, Balsamic Vinaigrette \$12

Tartare of Ahi Tuna
Sesame Oil Infused with Scotch Bonnet Chile's \$18

Terrine of Alderwood Smoked Salmon
Caper and Lemon Crème Fraîche, Russian Caviar, Red Onion Bagel \$18

Seared Sea Scallops and Domestic Foie Gras
Stewed Carrots, Spice Currant Cake, Micro Celery \$19

Select Chilled Shellfish
Littleneck Clams, Gulf Prawns, Maine Lobster, Market Oysters \$34

Caviar Service, 28 grams
(Traditional or Aqua Parfait)

000 Beluga \$100

Beluga \$95

Golden Oscietra \$90

Oscietra \$80

Sevruga \$65

Tasting of all Caviars available upon request A/Q