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

Dungeness Crab Stuffed Gulf Prawns
  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