

TOPPER'S DINNER MENU

Experience TOPPER'S Cuisine as a \$98 Three-Course Prix Fixe.

First Course

\$30 a la carte

Summer Harvest

vegetables and fruits, toasted grains, fresh cheese

Hudson Valley Foie Gras*

pickled cherries, almonds, pain d'epices

Nostrale Vialone Nano Rice

rock crab, squid, uni, bottarga, brown butter

Lightly Smoked Local Tuna*

cucumber, heirloom tomatoes, radishes, yuzu

Diver Scallops*

native sweetcorn, hitlacoche, summer truffle, miso

Parmesan Gnocchi

*lobster mushrooms, fava beans, Australian black winter truffles
(Supplement \$25)*

Main Course

\$50 a la carte

Kombu Poached Lobster

*beets, fennel, Meyer lemon, nori butter
(Supplement \$10)*

Bay of Fundy Halibut

variations of peas and carrots, potato confit, sorrel

Graffiti Eggplant

young squash, polenta, caper and tomato sauce vierge

Gaspard Farms Porcelet*

summer legumes, sweet peppers, swiss chard

50 Day Dry Aged Prime Striploin*

*short rib, broccoli rabe, chanterelles, sauce perigueux
Also available with*

Olive-Fed A5 Japanese Wagyu Striploin*

(Supplement \$80)

Dessert

\$18 a la carte

Maracaibo Chocolate

flourless cake, ganache, dulce de leche ice cream, almonds

Frog Hollow Farm Peach

White Chocolate, Oat Crumble, Raspberry Sorbet

Hazelnut Joconde

brown butter cream, stewed apricots, Brillat-Savarin ice cream

Ice Creams and Sorbets

daily seasonal selection, berries, florentine

Selection of Fine Cheeses

*raisin chutney, candied nuts, honeycomb, cranberry bread toast
(Supplement \$12)*

