

Matisse 167 - Chef's Menu

4 Courses (3 Savory/1 Dessert) - \$125 Per Person

ADD A FOIE GRAS MEDALLION TO ANY PLATE - \$20

Savory First Course

BURRATA & PROSCIUTTO SUMMER SALAD

Heirloom Tomato, Arugula, Fried Artichoke, Lolli Bomb Cherry Tomato, Balsamic Pearls, Tossed in Homemade Balsamic Vinegar, Basil Oil, Aged Balsamic Reduction

-or-

TOGARASHI ENCRUSTED SEARED TUNA CARPACCIO

Fried Shallot, Avocado Cream, Teriyaki Glaze, Chili Oil, Fresno Peppers, Petit Flowers, Micro Greens

-or-

STEAK TARTARE

Filet Mignon Raw, Shallots, Capers, Chef's Dressing, Crostini Coins, Quail Egg

Savory Second Course

CRAB CAKE

Celery Root Slaw, Lemon Garlic Aioli, Chive Oil, Bull's Blood Beet Micro Greens

-or-

MATISSE REUBEN

Smoked Duck, Pastrami, Homemade Coleslaw, Aged Swiss, Homemade Reuben Sauce

-or-

PAN SEARED OCTOPUS

Linguini, Chorizo, Spicy Tomato Confit, Fried Capers, Chiffonade of Basil

Savory Third Course

VENISON WELLINGTON

Foie Gras Mushroom Duxelles, Prosciutto, Venison Demi-Glace, Caramelized Baby Carrots, Puff Pastry

-or-

MATISSE BURGER

Kobe Blend, Braised BBQ Short Rib, Blue Cheese Mousse, Served with a Matisse Disco Jersey Fry Bacon Cheddar Croquette with BBQ Short Rib Gravy

-or-

MISO GLAZED COD

Pan Seared Sushi Rice Cake, Baby Bok Choy, Shitake Mushroom, Miso Glaze, Micro Greens

Dessert Course

CHEESECAKE

Caramel Cheesecake, Graham Cracker Crust, Homemade Dulce de Leche, Bourbon Candied Pecans, Whip Cream

-or-

CRÈME BRÛLÉE

Blueberry Lavender Crème Brûlée, Blueberry Marmalade, Powdered Sugar

-or-

CHOCOLATE BANANA PEANUT BUTTER BOMB

Banana Sponge Cake, Peanut Butter Banana Mousse, Chocolate Ganache, Meringue, Berry Coulis

BEVERAGES

Saratoga Springs Water – Sparkling or Still \$8

Coca Cola, Sprite, Ginger Ale \$4

Coffee/Tea \$3 (Green/Mint Green/Earl Grey/Breakfast/Decaf Earl Grey/Chamomile)

Espresso \$4.50 Cappuccino/Latte \$5.50 Hazelnut Latte \$9.00

Menu items may not be available and/or are subject to change depending upon market availability.

Customary 20% gratuity added to parties of 5 or more

An additional 3% (no more than our fees) will be charged to help offset processing costs if Credit Card used

We are currently only accepting recent gift cards/No older paper certificates.

-No menu substitutions. Please advise us of any food allergies-