

SMALL PLATES

East Coast Oysters, Shallot Mignonette, Lurcat Hot Sauce* 4
 Ginger Fried Rice, Shrimp, Sausage & Egg* 16
 Tuna Tartare, Ginger, Lime Shiso* 19
 Crab Cake, Dijon Aioli 18
 Lobster Galette, Buckwheat Crepe, Butter Poached Lobster, Buerre Monte 24
 Foie Gras Panna Cotta, Strawberry, Pine Nut Granola, Saba 21
 Octopus Tonnato, Crispy Potato, Arugula 22
 Scallops Bourguignonne, Parsley Butter, Seasoned Breadcrumbs 18
 Watermelon & Tomato Gazpacho, Poached Shrimp, Basil Oil 15

PLATES FOR TWO

Sustainable American Caviar, Duck Fat Potatoes, Chives, Crème Fraîche* 60
 Crudité of Seasonal Vegetables, Hummus & Chive Cream 24
 Iced Lobster, Shrimp, Tuna Tartare & Oysters, Accoutrements* 60

SALADS

Apple, Cheese, Chive 12
 House Salad, Baby Greens, Avocado, Peas, Shaved Vegetables 12
 Heirloom Tomato, Burrata, Walnut Pesto 18

DINNER PLATES

Miso Sea Bass, Rice Noodles, Cabbage Slaw 42
 Sea Scallops, Charred Brussels Sprouts, Friséé, Hock Glaze 40
 Barbecued Salmon, Black Rice, Ginger Scallion* 34
 Seared Ahi Tuna, Olive, Tomato, Preserved Tuna* 36
 Vegetarian Farrotto, Seasonal Vegetables 20

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Red Wine Braised Pot Roast, Roasted Root Vegetables, Potato Puree 34
 Roasted Amish Chicken, Smoked Farrotto, Seasonal Vegetables 32
 Hanger Steak, Smoked Oyster Beurre Blanc, Grilled Asparagus Salad* 38
 Braised Lamb, Masa Gnocchi 34
 Filet Mignon 6oz, Potato Pavé, Red Wine Syrup* 44

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Snake River Farms Gold Bottom Sirloin, Porcini Rub, Bone Marrow,
 Mushroom Reduction - FOR TWO -* 90

VEGETABLES

Roasted Cauliflower 14
 Potato Puree 10
 French Fries 12
 Haricot Verts 13

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A 3% employee wellness charge is added to all guest checks to help offset the rising costs of wages and employee benefits