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, Frisée, Hock Glaze  40
Barbecued Salmon, Black Rice, Ginger Scallion*  34
Seared Ahi Tuna, Olive, Tomato, Preserved Tuna*  36
Vegetarian Farrotto, Seasonal Vegetables  20

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

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