

raw bar*

tuna tartare jalapeño, cucumber, ginger curry aioli, cilantro, chili, poppadum chips 15

oysters red wine mignonette, horseradish sauce, lemon MKT price

maine sea urchin crème fraiche, osetra caviar, dill 16

langoustine hot olive oil, chili flake, rosemary 15

starters

cheese plate* selection of 3 cheeses, accoutrement 16

avocado shrimp toast poached shrimp, smashed avocado, pickled onion, radish, cilantro, lime 16

grilled prawns chimichurri, hungarian pepper, herbs, lime 19

octopus salsa verde, spanish pepper, pimenton 18

mussels tom yum broth, tofu, hon shimeji mushroom, thai basil, jasmine rice 20

winter grain salad crispy grains, root vegetables, dried fruit, mascarpone, pomegranate, mint 14

iceberg salad pork belly, caramelized brie, cider vinaigrette, honey crisp apple, hazelnuts 16

entrées

tofu ginger vinaigrette, avocado, coconut 21 | with lobster 36

trout whole stuffed trout, creamed leeks, speck ham, marinated borloti beans, watercress 29

striped bass little neck clams, spinach emulsion, fregola sarda, maitake mushroom 29

branzino cauliflower puree, mushrooms, capers, raisins, dill, brown butter, lemon 28

scallops* vanilla parsnip puree, savory bread pudding, bitter greens, roasted grapes, celery, hazelnut 38

14 oz ribeye* au poivre sauce, frites 39

roasted chicken warm spinach & watercress salad, croutons, piquillo confit, balsamic vinaigrette 25

14 oz pork chop chorizo, black beans, butternut squash, corn cake, queso fonduta, pepitas 27