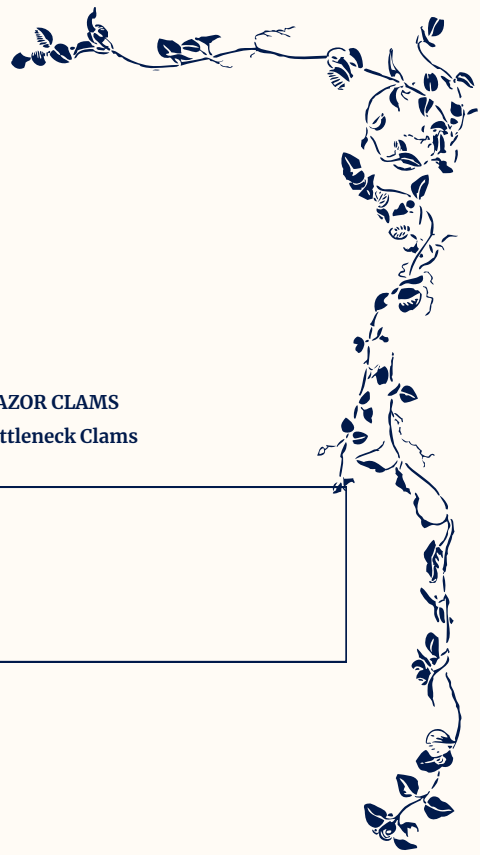




RAW BAR

OYSTERS

East Coast | John's River, Wellfleet,
Lucky Limes, Royal River, Blue Point
West Coast | Shigoku, Kumamoto, Kushi

CRUDO

Hiramasa, Bluefin Tuna,
Ora King Salmon,
Madai Snapper

BAY SCALLOPS

JONAH CRAB CLAWS

KING CRAB

Maine Lobster

DUNGENESS CRAB SALAD

BANG ISLAND MUSSELS

RAZOR CLAMS

Littleneck Clams

SAUCES

American Cocktail | French Cocktail | Pierre Poivre Mignonette

Yuzu Vinaigrette | Green Goddess | Saffron Garlic Aioli

CAVIAR STATION

KALUGA 125g	275	OSSETRA 125g	275
GOLDEN OSETRA 125G	450	AMERICAN WHITE STURGEON 125g	375

GARNISHES

Lemon | Chive | Red Onion | Egg

Crème Fraîche | Blini | Crispy Potato

CHEESE & CHARCUTERIE STATION

CHEESE

WASHED RINE

Taleggio, Robiola Bosina, Epoisses,
Raclette, Tête de Moine

ALPIINE

Comté, Fontina

NATURA RIND

Tomme de Savoie, Ossau Iraty

CREAMY

Brie, Cambembert, La Tur

HARD

Parmigiano Reggiano, Pecorino,
Caciocavallo

GOATS

Cremont, Young Goat Gouda, Bijou, Sainte-
Maure

BLUE

Gorgonzola Dolce, Rogue Creamery
Caveman Blue, Roquefort

Sheep's Milk

Manchego, Ricotta Salata Fiore Sardo

MEAT

ITALY

Prosciutto di Parma, Speck, Finocchiona
Salami, Capocollo, Mortadella, Soppressata

FRANCE

Chicken Liver Mousse, Foie Gras Terrine,
Pâté en Croûte, Duck Rillettes

SPAIN

Chorizo, Cinco Jotas Iberico

ACCOUTREMENTS

BREADS

Baguette, Sourdough, Focaccia, Grissini,
Chia Seed Cracker (gf)

GARNISHES

Local Honey, Marcona Almond, Sicilian Pistachio,
Fig Compôte Mustard, Cornichons, Pickled Onions

*Menu items subject to change

CHEF-OWNERS MICHAEL BALBONI & VINCENT CORTESE



CANAPÉS

VEGETARIAN

CUCUMBER GAZPACHO, GREEN GRAPE,
CHIVE OIL

POTATO CROQUETTES,
ROBIOLA

BLACK TRUFFLE GOUGERES,
FONTINA MORNAY

PORCINI MUSHROOM
ARANCINI

CRISPY BABY ARTICHOKE, URFA
PEPPER, MINT, MEYER LEMON

MUSHROOM AVOCADO AREPAS

CHICKPEA PANISSE, RED
PEPPER COULIS

PARMESAN FUNNEL CAKES

ONION TARTLET, EPOISSES

SEAFOOD

PEEKYTOE CRAB SALAD, SOCCA
CRACKER, AVOCADO

HIRAMASA CRUDO, ORANGE,
PISTACHIO, MINT

CITRUS MARINATED
SARDINES, TOASTED
BAGUETTE

CAVIAR CANNOLI, RICOTTA,
CHIVE, OSETRA CAVIAR

DEVILED EGGS, CRÈME
FRAÎCHE, OSETRA CAVIAR

GRILLED OCTOPUS,
PUTTANESCA, ANCHOVY,
MARKET CHILI

BLUEFIN TUNA TARTARE,
FINGER LIME, KUMQUAT

ROYAL RIVER OYSTER
“ROCKEFELLER”

RUSSIAN OYSTER, KALUGA
CAVIAR, CREME FRAICHE

LOBSTER ROLL, TARRAGON
AIOLI

MEAT

POLPETTE, SAN MARZANO
TOMATO, PARMESAN SPUMA

GRILLED LAMB NECK, URFA
YOGURT, FLATBREAD

PROSCIUTTO AND CAVAILLON
MELON, BASIL

GRILLED CHICKEN KEBAB,
BABAGANOUSH

POTATO CROQUETTES, RED
WINE BRAISED SHORT RIB

BLACK TRUFFLE BEEF
TARTARE, SUNCHOKE CHIPS,
TOASTED BAGUETTE

CHICKEN PARM SLIDERS,
BUFFALO MOZZERELLA, SAN
MARZANO TOMATO

FOIE GRAS TORCHON,
BRIOCHE, SEASONAL FRUIT

WAGYU BEEF BAVETTE, PINK
PEPPERCORN AU POIVRE

PIGS IN A BLANKET, HARISSA
SPICED SAUSAGE



APPETIZERS

VEGETARIAN

SPRING VEGETABLE PANZANELLA

Asparagus, Peas, Artichokes, Sourdough Croutons, Ricotta

MARKET SALAD

Cucumber Green Garlic Vinaigrette, Radish, Goat Cheese

CUCUMBER GAZPACHO

Marcona Almond, Pink Muscat Grape, Espelette

GRILLED AVOCADO

Kale, Toasted Farro, Green Goddess

BURRATA

Arugula, Apricot, Cherry Tomato, 25-Year Aged Balsamic

GRILLED ASPARAGUS

Guajillo Hollandaise, Hazelnut, Mint

CARAMELIZED ONION TART

Epoisses, Herb Salad

CHILLED PEA SOUP

Stracciatella, Pancetta, Tarragon

CRISPY MEADOW CREEK EGG

Chanterelles, Frisée, Mustard Dressing

SEAFOOD

LOBSTER SALAD

Sicilian Pistachio, Taggiasca Olive, Mandarin Orange, Basil

OYSTER ON THE HALF SHELL

Yuzu, Chive, Pickled Shallot

PEEKYTOE CRAB SALAD

Uni-Caesar Dressing, Anchovy, Sourdough Croutons

SEARED SCALLOP ESCABECHE

Spicy Peppers, Basil, Onion Agrodolce

HIRAMASA CRUDO

Kumquat, Basil, Serrano, Polifemo

WESTER ROSS SALMON TARTARE

Fresh Wasabi, Finger Lime, Shiso Crème Fraîche, Crispy Tapioca

KATAIFI CRUSTED LOBSTER

English Peas, Spring Onion, Romaine, Bacon

LOBSTER BISQUE

Gold Bar Squash, Chervil, Cognac

SICILIAN TUNA CRUD

Cara Cara Orange, Tagiasca, Pistachio

SCALLOP CEVICHE

Preserved Buddha Hand Lemon, Avocado, Cilantro

GRILLED OCTOPUS

Fennel, Chili Crunch, Saffron Aioli

MAINE OYSTER CHOWDER

Potato, Leeks, Guanciale, Parsley

MEAT

GRILLED PORK BELLY

Strawberry Compôte, Ramp Gremolata, Grilled Baby Gem

VITELLO TONNATO

Veal Shoulder, Arugula, Caperberries

BLACK TRUFFLE CHICKEN CONSOMMÉ

Chicken Leg Roulade, Roasted Turnip Fines Herbs

LYONNAISE SALAD

Meadow Creek Yolk, Bacon Lardons, Chicken Liver, Frisée, Sherry Vinaigrette

FOIE GRAS TORCHON

Pistachio, Rhubarb, Brioche

PÂTÉ EN CROÛTE

Pork and Duck Pate, Homemade Giardiniera, Mustards

BEEF TARTARE

Calabrian Chili, Sunchoke Chips, Pickled Shallots



PASTAS

BUSIATE ALLA NORMA

Tomato, Eggplant, Basil, Ricotta Salata

RIGATONI ALL AMATRICIANA

Guanciale, Tomato, Red Onion, Pecorino

RAVIOLO AL UOVO

Meadow Creek Farm Egg, Morels, English Peas, Ricotta

CAPPELLACCI

Taleggio, Parsnip, Brown Butter, Aged Balsamic

CAVIAR SPAGHETTI

Meyer Lemon, Pine Nuts, Seaweed Butter

SPAGHETTI ALLE VONGOLE

Calabrian Chili, Bordier Butter, Cockles

AGNOLOTTI

Heritage Pork, Iberco Lomo, Parmesan Butter, Fennel Pollen

RISOTTO DI MARE

Lobster, Scallop, Calamari, Prawn

MUSHROOM GIRELLA

Comté, Oyster Mushroom, Parsley

BLACK TRUFFLE RAVIOLO

Taleggio, Parmesan

LOBSTER TORTELLINI

Lobster Consomme, Jimmy Nardello Peppers

RISOTTO DI FUNGHI

Chanterelles, Asparagus, Fava Beans

TWIST LASAGNA

San Marzano Tomato, Veal and Beef Bolognese, Pecorino Bechamel

MAINS

SEA BASS EN PAPILOTE

Bouillabaisse, Cherry Tomato, Fennel, Basil

CEDAR BAKED SEA TROUT

Spaetzle, Braised Cabbage, Syrah Beurre Rouge

BUTTER POACHED LOBSTER

Zucchini, Yellow Squash, Spring Onion Soubise, Green Peppercorn Au Poivre

NORWICH MEADOW FARMS EGGPLANT PARMESAN

San Marzano Tomato, Market Basil, Burrata

DOUBLE RR RANCH BEEF DUO

Roasted Dry Aged Strip Loin, Glazed Short Rib, Oyster Mushroom, Potato Terrine, Chimichurri

PISTACHIO CRUSTED HALIBUT

Zucchini, Squash Blossoms, Basil Lemon Beurre Blanc

SEARED BLUEFIN TUNA

Couscous, Marinated Eggplant, Mint, Summer Chili

SAKURA PORK RACK

Pancetta, Snap Peas, Turnips, Horseradish Pork Jus

ROASTED SASSO CHICKEN

Grilled Asparagus, Morel Mushroom, Sauce Champagne

GRILLED CORN AND CHANTERELLES

Anson Mills Farro, Black Truffle, Nasturtium

SALMON COULIBIAC

Mushroom Duxelle, Quail Egg, Spring Onion, Bearnaise, Puff Pastry

SEARED SEA SCALLOP

Roasted Carrot, Falafel, Shabazi, Preserved Lemon, Tahini

GRILLED LAMB SADDLE

Braised Lamb Neck, Eggplant Caponata, Fermented Chili, Mint Pesto

PENNSYLVANIA DUCK BREAST

Cherry Compôte, Macadamia Nut, Spring Onion Farro, Mole Jus

WHOLE ROASTED CAULIFLOWER

Kimchi, Summer Pepper Coulis, Shabazi Yogurt



PASTRY

DESSERT

STRAWBERRY PANNA COTTA

Strawberry, Basil, Sea Salt, Bombolone

BLUEBERRY PIE

Wild Pecan, Orange Creme Anglaise

AQUARELLO RICE PUDDING

Vanilla Roasted Pineapple

MIGNARDES

MINI LEMON TART

Sorrento Lemon, Basil

MADELEINES

Orange, Brown Butter

APPLE TARTE TATIN

Cinnamon Tuile, Vanilla Ice Cream

TWIST TIRAMISU

Mascarpone Semifreddo, Dark Chocolate Tuile, Espresso

HUCKLEBERRY MILLE FEUILLE

Almond Praline

PÂTÉ DI FRUIT

Seasonal Fruit Candies

MINI COOKIE ASSORTMENT

Chocolate Chip, Snickerdoodle, Oatmeal Raisin, Macadamia Macaroon

BASQUE CHEESECAKE

Raspberry, Coconut

CHOCOLATE COULANT

Salted Caramel, Battenkill Farm Fiore di Latte

CHOCOLATE POT DE CRÈME

Hazelnut, Cherry

CHOUX ALLA CRÈME

Vanilla Diplomat