



RAW BAR

MAINE LOBSTER

JONAH CRAB CLAWS

KING CRAB

BABY SCALLOPS

When in season

OYSTERS

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

DUNGENESS CRAB SALAD

BANG ISLAND MUSSELS

CRUDO'S

Hiramasa, Bluefin Tuna,
Ora King Salmon,
Madai Snapper

RAZOR CLAMS

When in season

SAUCES

American Cocktail | French Cocktail | Pierre Poivre Mignonette

Yuzu Vinaigrette | Green Goddess | Saffron Garlic Aioli

CAVIAR STATION

KALUGA 125g	225	OSSETRA 125g	225
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,
Raquette, 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

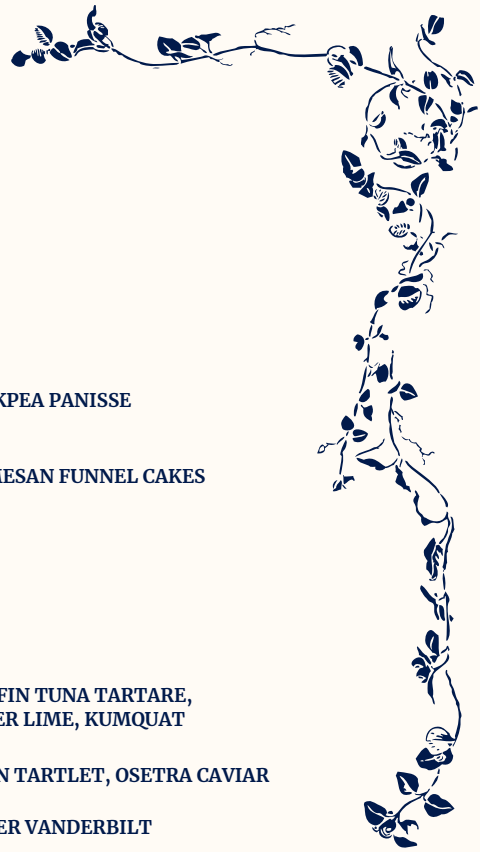
Baguette, Sourdough, Focaccia, Grissini,
Chia Seed Cracker (gf)

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

GREEN GRAPE & CUCUMBER
GAZPACHO

POTATO CROQUETTES,
ROBIOLA

GRUYÈRE GOUGERES

PORCINI MUSHROOM
ARANCINI

BLACK TRUFFLE ARTICHOKE
CROQUETTE

MUSHROOM AVOCADO AREPAS

CHICKPEA PANISSE

PARMESAN FUNNEL CAKES

SEAFOOD

PEEKYTOE CRAB SALAD,
SOCA CHIPS

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

ONION TARTLET, OSETRA CAVIAR

OYSTER VANDERBILT

RUSSIAN OYSTER

LOBSTER ROLL

MEAT

POLPETTE, SAN MARZANO
TOMATO, PARMESAN SPUMA

GRILLED LAMB NECK, URFA
YOGURT, FLATBREAD

PROSCIUTTO AND MELON

PRIME BEEF ROSSINI

POTATO CROQUETTES, RED
WINE BRAISED SHORT RIB

BLACK TRUFFLE BEEF
TARTARE

CHICKEN PARM SLIDERS

GRILLED CHICKEN KEBAB,
BABAGANOUSH

FOIE GRAS TORCHON,
BRIOCHE, SEASONAL FRUIT

WAGYU BEEF DECKLE, PINK
PEPPERCORN AU POIVRE

PROSCIUTTO AND MELON

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

Green Grape Gazpacho: Ruby Red Shrimp, Marcona, Pink Muscat

POTATO CROQUETTES

Robiola Bosina, Paletta

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 6-MINUTE EGG

Chanterelle, Frisée

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

SCALLOPS ESCABECHE

Spicy Peppers, Basil, Onion Agrodolce

LOBSTER BISQUE

HIRAMASA CRUDO

Kumquat, Basil, Serrano, Polifemo

WESTER ROSS SALMON TARTARE

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

KATAIFI CRUSTED LOBSTER

Pea's alla Française

OYSTER VANDERBILT

SICILIAN TUNA CRUD

Cara Cara Orange, Tagiasca, Pistachio

SCALLOP CEVICHE

Preserved Buddha Hand Lemon, Avocado, Cilantro

GRILLED OCTOPUS

Kimchi, Shiso Vinaigrette

MAINE OYSTER CHOWDER

MEAT

GRILLED PORK BELLY

Strawberry Compôte, Ramp Gremolata, Grilled Baby Gem

VITELLO TONNATO

Caperberries

BLACK TRUFFLE CHICKEN CONSOMMÉ

LYONNAISE SALAD

Meadow Creek Yolk, Bacon Lardons, Endive

FOIE GRAS TORCHON

Pistachio, Rhubarb, Brioche

PÂTÉ EN CROÛTE

Homemade Giardiniera, Mustards

BEEF TARTARE

Calabrian Chili, Sunchoke Chips



PASTAS

BUSIATE ALLA NORMA

Tomato, Eggplant, Basil, Ricotta Salata

RIGATONI ALL AMATRICIANA

Guanciale, Tomato, Red Onion, Pecorino

THE CROWN

Taleggio, Parmesan Foam, Black or White Truffle

CAPPELLACCI

Taleggio, Parsnip, Brown Butter, Aged Balsamic

CAVIAR SPAGHETTI

Meyer Lemon, Pine Nuts

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, Maitake Mushroom, Parsley

RAVIOLO AL UOVO

Spinach, Ricotta, Meadow Creek Farm Egg

LOBSTER TORTELLINI

En Brodo

RISOTTO DI FUNGHI

Seasonal Mushroom Risotto

TWIST LASAGNA

San Marzano Tomato, Bolognese, Bechamel

MAINS

SEA BASS

Bouillabaisse, Cherry Tomato, Fennel, Basil

SEA TROUT

Grilled Asparagus, Morel Mushroom, Sauce Estragon

ROASTED LOBSTER

Green Peppercorn Au Poivre, Spring Onion Soubise

NORWICH FARMS EGGPLANT PARMESAN

San Marzano Tomato, Market Basil, Burrata

DOUBLE RR RANCH BEEF DUO

Roasted Prime Strip Loin, Glazed Short Rib, Maitake Mushroom, Potato Pave, Chimichurri

HALIBUT

Pistachio Crust, Zucchini, Squash Blossoms, Lemon Basil

SEARED BLUEFIN TUNA

Couscous, Marinated Eggplant, Mint, Summer Chilli

SAKURA PORK RACK

Pancetta e Piselli, Turnips, Horseradish Pork Jus

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

SEA SCALLOP

Roasted Carrot, Spring Pea, Shabazi, Preserved Lemon

GRILLED LAMB CHOP AND NECK

Eggplant Caponata, Fermented Chili, Mint Pesto

DUCK BREAST

Cherry Compôte, Pistachio, Spring Onion Farro, Mole Jus

WHOLE ROASTED CAULIFLOWER

Kimchi, Summer Pepper Coulis



PASTRY

DESSERT

STRAWBERRY PANNA COTTA
Strawberry, Basil, Sea Salt, Bombolone

BLUEBERRY PIE
Wild Pecan, Vanilla Creme Anglaise

MIGNARDES

AQUARELLO RICE PUDDING
Vanilla Roasted Pineapple

MINI LEMON TART
Sorrento Lemon, Basil

MADELEINES

APPLE TARTE TATIN
Cinnamon Tuile

TWIST TIRAMISU
Mascarpone Semifreddo, Dark Chocolate
Tuile, Espresso

PÂTÉ DI FRUIT
Seasonal Fruit Candies

MINI COOKIE ASSORTMENT
Chocolate Chip, Snickerdoodle, Oatmeal
Raisin

BASQUE CHEESECAKE
Kimchi, Summer Pepper Coulis

SALTED CARAMEL COULANT
Battenkill Farm Fiore di Latte

CHOCOLATE POT DE CRÈME
Hazelnut, Cherry

CHOUX ALLA CRÈME