



— DAILY CAVIAR SELECTION —

Amur Imperial 115

Crème Fraîche, Pomme Rösti & Pickled Pearl Onion

————— *First Impressions* —————

Fall Market Salad 18

Baby Heirloom Turnips, Radish & White Balsamic

*Wagyu Tartare** 24

Black Garlic Aioli, Quail Egg & Gaufrette Potato

Burrata & Heirloom Tomatoes 21

Red Watercress, Basil, Croutons & Vin Cotto

*Cured Ocean Trout Crudo** 24

Pickled Beets, Crème Fraîche, Dill & Yuzu Tobiko

— SERVED WARM —

*New Bedford Scallops** 32

Earth & Eats Corn, Purple Potato, Bacon & Corn Emulsion

Veal Sweetbreads 26

Sunchoke, Celery & Natural Jus

Bangs Island Mussels 24

White Wine Broth & Grilled Rustic Bread

Hudson Valley Foie Gras 34

Cherry Mostarda, Brioche & Duck Jus

Squid Ink Fettucine 30

Butter Poached Lobster & Brandy-Cream Sauce

————— *Entrées* —————

Saffron-Lemon Risotto 46

Tiger Prawns, Chorizo, Fine Herbs & Bottarga

*Heritage Berkshire Pork Chop** 45

Spätzle, Radicchio & Peach-Pepper Relish

*Dover Sole Grenobloise** 50

Carnival Cauliflower, Brown Butter & Capers

*Pekin Duck Breast** 53

Confit Ravioli, Broccolini & Carrot-Gochujang Glaze

*Scottish Ocean Trout** 42

Heirloom Carrots, Yellow Wax Beans & Carrot Purée

*Herb-Crusted Australian Rack of Lamb** 62

Tarbais Bean Cassoulet, Escarole & Banyuls Vinaigrette

*Alaskan Halibut Veronique** 48

Pomme Rösti , Grapes & Baby Fennel

*Prime NY Strip** 59

Patty Pan Squash, Fingerling Potatoes & Chimichurri

Charles Kreiser

Executive Chef

Erin Claire

General Manager

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.