



— *DAILY CAVIAR SELECTION* —

Amur Imperial 115

Crème Fraîche, Pomme Rösti & Pickled Pearl Onion

————— *First Impressions* —————

Autumn Harvest Salad 19

Blood Orange, Castelvetro Olives,
Candied Pecans & White Balsamic

*Wagyu Tartare** 24

Black Garlic Aioli, Quail Egg & Gaufrette Potato

*Cured Ocean Trout Crudo** 24

Pickled Beets, Crème Fraîche, Dill & Yuzu Tobiko

Burrata & Medjool Dates 21

Medjool Date Purée, Spiced Pumpkin Seeds & Vin Cotto

————— *SERVED WARM* —————

Celeriac Soup 16

Parsnip, Pomegranate & Cranberry Gastrique

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

*New Bedford Scallops** 32

Delicata Squash, Lollipop Kale &
Preserved Lemon Gremolata

*Lobster Fettucine Nero** 30

Butter Poached Lobster & Brandy-Cream Sauce

————— *Entrées* —————

Saffron-Lemon Risotto 48

Tiger Prawns, Chorizo, Fine Herbs & Bottarga

*Pekin Duck Breast** 54

Confit Ravioli, Broccolini & Carrot-Gochujang Sauce

*Dover Sole Grenobloise** 50

Carnival Cauliflower, Brown Butter & Capers

*Herb-Crusted Australian Rack of Lamb** 62

Tarbais Bean Cassoulet, Escarole & Banyuls Vinaigrette

*Scottish Ocean Trout** 42

Heirloom Carrots, Haricot Verts & Carrot Purée

*Prime NY Strip** 67

Pomme Pureé, Swiss Chard & Rossini Sauce

*Alaskan Halibut Veronique** 49

Pomme Rosti, Grapes & Baby Fennel

Braised Short Rib 54

Black Trumpet Mushroom, Radicchio & Parmesan Polenta

*New Zealand Venison** 49

Balsamic-Port Reduction, King Trumpet & Potato Pavé

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.