



— *First Impressions* —

Farmhouse Salad 16.

Earth & Eats Lettuce, Kohlrabi, Brioche,
Pumpkin Seeds, White Balsamic Vinaigrette

Burrata & Beets 21.

Pistachios, Crostini, Watercress Pesto, Vin Cotto

*Wagyu Tartare** 24.

Black Garlic Aioli, Cornichons,
Quail Egg, Gaufrette Potato

*Atlantic Bluefin Tuna Crudo** 24.

Asian Pear, Gochujang, Hanguk, Wasabi Tobiko

Ossetra Caviar 115.

Crème Fraîche, Pomme Rösti, Pickled Pearl Onion

— *SERVED WARM* —

*New Bedford Scallops** 28.

Coconut-Kaffir Lime Sauce,
Papaya Salad, Finger Lime

Carnival Cauliflower 15.

Candied Pumpkin Seeds, Capers,
Butternut Squash

Brussels Sprout & Delicata Squash 16.

Turmeric Labneh, Gala Apple Garum

Lamb Bolognese 26.

Hand-Rolled Cavatelli, Vadouvan, Za'atar,
Parmesan, Warm Lemon-Ricotta

Hudson Valley Foie Gras 34.

Apricot Mostarda, Brioche, Duck Jus

— *Entrées* —

*Linz Heritage Filet Mignon** 60.

Asparagus, Pomme Rösti, Béarnaise

*Dover Sole Grenobloise** 50.

Carnival Cauliflower, Brown Butter, Capers

*Scottish Sea Trout** 44.

Olive Oil-Chive Potatoes, Charred Scallion
Vinaigrette, Yuzu Beurre Blanc

*Brioche-Crusted Alaskan Halibut** 50.

Leek Fondue, Black Trumpet Mushrooms

Cremini Mushroom & Lentil Pithivier 34.

Puff Pastry, Spinach, Pomegranate Molasses

*Heritage Berkshire Pork Chop** 45.

Heirloom Baby Carrots, Sunchokes,
Apple Cider Mustard Glaze

*Crescent Duck Breast** 53.

Foie Gras Dirty Rice, Tuscan Kale, Soubise

*Prime NY Strip Au Poivre** 59.

Parsnip Purée, Potato Pavé,
Swiss Chard, Mushrooms

*Australian Rack of Lamb** 62.

Beluga Lentils, Nduja,
Charred Escarole, Lemon-Mint Olive Oil

Charles Kreiser
Executive Chef

*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.