



— DAILY CAVIAR SELECTION —

Amur Imperial 115.

Crème Fraîche, Pomme Rösti & Pickled Pearl Onion

———— *First Impressions* —————

Summer 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

Summer Tomato Gazpacho 16.

Pickled Shrimp, Compressed Watermelon & Cucumber

— SERVED WARM —

*New Bedford Scallops** 32..

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

Veal Sweetbreads 26.

Sunchoke, Celery & Natural Jus

Squash Blossom Tempura 26.

Jumbo Lump Crab, Avocado Crema & Meyer Lemon

Hudson Valley Foie Gras 34.

Cherry Mostarda, Brioche & Duck Jus

Garganelli alla Nerano 19.

Summer Squash, Parmesan & Lemon-Herb Gremolata

———— *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.