



— *First Impressions* —

Spring Market Salad 18.

Earth & Eats Spring Mix, Baby Heirloom Turnips & Radish,
White Balsamic Vinaigrette

Burrata & Beets 21.

Pistachios, Crostini, Watercress Pesto, Vin Cotto

*Wagyu Tartare** 24.

Black Garlic Aioli, Cornichons,
Quail Egg, Gaufrette Potato

*Cured Ocean Trout Crudo** 24.

Pickled Beets, Crème Fraîche, Dill, Yuzu Tobiko

Ossetra Caviar 115.

Crème Fraîche, Pomme Rösti, Pickled Pearl Onion

— *SERVED WARM* —

*New Bedford Scallops** 32.

Ramps, Shiitake Mushrooms,
English Pea Purée, Vanilla Bean Emulsion

Carnival Cauliflower 15.

Candied Pumpkin Seeds, Capers,
Butternut Squash

Veal Sweetbreads 26.

Sunchoke, Celery, Natural Jus

Lamb Genovese 26.

Hand-Rolled Garganelli, Braised Lamb Shoulder,
Ricotta Salata, Mint, Pine Nuts

Hudson Valley Foie Gras 34.

Cherry Mostarda, Brioche, Duck Jus

— *Entrées* —

*Dover Sole Grenobloise** 50.

Carnival Cauliflower, Brown Butter, Capers

*Wild Black Sea Bass** 44.

Bangs Island Mussels, Farro, Saffron Emulsion

*Scottish Sea Trout** 44.

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

*Brioche-Crusted Alaskan Halibut** 52.

Artichoke à la Barigoule, Morel Mushrooms

Cremini Mushroom & Lentil Pithivier 34.

Puff Pastry, Spinach, Pomegranate Molasses

*Heritage Spring Poussin** 42.

Pearl Onion, Fava Beans, Pomme Purée

*Crescent Duck Breast** 53.

Foie Gras Dirty Rice, Tuscan Kale, Soubise

*Prime NY Strip Au Poivre** 59.

Parsnip Purée, Potato Pavé, Swiss Chard, Mushrooms

*Herb-Crusted Australian Rack of Lamb** 62.

Tarbais Bean Cassoulet, Escarole, Banyuls Vinaigrette

*Linz Heritage Filet Mignon** 62.

Asparagus, Pomme Rösti, Béarnaise

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.