

SAILOR

DINNER

February 2026

Egg Mayonnaise + Celery Salt 6

Fried Anchovy with Sage + Lemon 17

Chicken Liver Toast with Port + Madeira 16

Roasted Nuts with Bourbon + Rosemary 6

Green Salad with Oregano Vinaigrette 17

Caesar Salad with Parmesan + Croutons 20

Roasted Sunchokes with Escarole + Goat Cheese 19

Seared Squid with Cilantro Butter + Chickpeas 22

Stuffed Radicchio with Red Wine Sauce 21

Cod with Potato Scales + Spinach 38

Bass with Mushrooms + Vadouvan Spices 34

Smoked Pork Shoulder with Fennel + Olives 35

Beef Tongue with Beets + Horseradish Cream 32

Half Roasted Chicken with Herb Butter + Parmesan Roasted Potatoes 42

Ginger Cake with Vanilla Cream 14

Profiteroles with Ice Cream + Salted Caramel 16

Brown Sugar Custard Tart with Crème Fraîche 15

Cheese with Quince + Seeded Crackers 12