

Claud

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- fried hen of the woods 18
foie gras terrine with walnuts and honey vinegar 27
chicories with dates and stella vallis 23
citrus with farro and finger lakes gold 18
beef tongue with salsa verde 26
- badger flame beets with hollandaise 21
red shrimp with olive oil and garlic 27
squash mille-feuille with willoughby and black truffle 39
chicken liver agnolotti 28
- striped bass with clams and swiss chard 39
half chicken with mustard and cabbage 45
pork chop with smoked onion jus 47
wagyu bavette with maître d'hôtel butter 68
dover sole with chartreuse and lemon 88
potato gratin 14
kale 11

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



bamboo 18 / daiquiri 19 / villbrygg 'eng 02' 17 / mocktail 12
budweiser 7 / oxbow farmhouse ale 9

sparkling

martin texier 'petite nature' rhône valley, france 2024 22
hervé rafflin 'la nature' extra brut, champagne, france nv 31

white

max kilburg 'vertigo' riesling feinherb, mosel, germany 2024 14
feudo montoni 'grillo della timpa' sicily, italy 2023 19
milan nestarec 'okr' moravia, czech republic 21
domaine lupin 'frangy' roussette de savoie, france 2023 25

red

viñedos del jorco 'las cabañuelas' garnacha, cebreros, spain 2021 14
markus altenburger 'cric' blaufränkisch, burgenland, austria 2022 19
maxime graillot 'equinoxe' crozes-hermitage, rhône valley, france, 2024 21
brendan stater west, saumur, loire, france 2023 23
david trouselle 'en cre' hautes côtes de beaune, burgundy, france 2023 26

in addition...

domaine du pélican, savagnin ouillé, arbois, jura, france 2023 37
nervi-conterno, gattinara, piedmont, italy 2022 45

sake

kidoizumi shuzo 'yamadanishiki' yamahai junmai, saitama, japan 19
hachinohe shuzo 'mutsu hassen pink label' ginjo, aomori, japan 21

sherry

manuel aragón 'fino granero' jerez de la frontera, spain 17
el maestro sierra, fino, jerez de la frontera, spain 18
el maestro sierra, '15 años' oloroso, jerez de la frontera, spain 19