

STARTERS

SWEET CORN BISQUE

BUTTER POACHED KING CRAB, CURRY CARAMEL
POPCORN, BABY CILANTRO \$14

RICOTTA GNOCCHI ALLA BOLOGNESE

HOUSE MADE, SHOWER OF PARMIGIANO \$16

TUNA TARTARE TACOS

AVOCADO, CILANTRO, SESAME, SCALLIONS,
SPICY SAUCE \$16

RISOTTO

FILET TIPS, FOIE GRAS, CREAMED LEEKS,
WILD MUSHROOMS, BLACK TRUFFLE DEMI \$17

CRISPY SWEETBREADS

UNAGI SAUCE, CREAMY HOMINY GRITS, PEANUTS \$16

BUTTERMILK CRISPY OYSTERS

CREAMED LEEKS, PONZU, FOIE GRAS BUTTER, CAVIAR,
BABY MUSTARD GREENS \$16

“CARPETBAGGER”

BEEF CARPACCIO, CRISPY OYSTERS, FRIED CAPERS,
SCAMORZA, TRUFFLE EMULSION \$21

GRILLED OCTOPUS

PORK BELLY, CRISPY POTATOES, SERRANO CHILIES,
CILANTRO, PEANUTS, KOREAN VINAIGRETTE \$18

SALADS

ICEBERG WEDGE

BACON, CHERRY TOMATOES, PICKLED SHALLOTS,
GORGONZOLA DRESSING, CRISPY ONIONS \$12

ROASTED BEET

GOAT CHEESE MOUSSE, BUTTERMILK CRISPED
CHICKEN SKIN, SUNFLOWER SHOOTS, PISTACHIO,
6 MINUTE EGG \$15

BUTTER LETTUCE

HAZELNUTS, VIDALIA ONIONS, FARM EGG, AGED GOAT
CHEESE, CREAMY HERB DRESSING, TOASTED BREAD
CRUMBS \$14

SIDES \$8

HAND CUT FRIES WITH SPICY RUSSIAN DRESSING

BROCCOLI RABE, CHERRY PEPPERS, GARLIC, PARMESAN

TATER TOTS, JALAPEÑO RANCH DRESSING

FINGERLING TOSTONES, FOIE GRAS, TRUFFLE BUTTER, ONION PETALS, GRUYÈRE MORNAY



EXECUTIVE CHEF
MICHAEL MASTRANTUONO

ENTREES

CHILEAN SEA BASS

MISO MARINATED, CREAMY DASHI, CHOPPED CLAMS,
MUSSELS, WHITE SWEET POTATO, LOBSTER OIL \$44

SESAME CRUSTED No. 1 TUNA

ROASTED KALE, CUCUMBER, YUZU PICKLED CARROT,
POKE AND WASABI SAUCE, TOASTED SESAME \$36

SKILLET ROASTED SCALLOPS

FRESH JONAH CRAB, WHITE BEANS, FAVA BEANS,
HOISIN BUTTER, DUCK CRACKLING, FRISÉE, BROWN
BUTTER \$36

HANDMADE RICOTTA TORTELLINI

GUANCIALE, MOREL MUSHROOMS, ZUCCHINI,
CHARDONNAY BUTTER, FRESH CHERVIL \$28

CHICKEN UNDER A BRICK

YUKON GOLD PURÉE, ROASTED BRUSSELS SPROUTS,
BACON LARDON, VIDALIA ONION, PINK LADY APPLES,
NATURAL REDUCTION \$27

MIKE'S RABBIT PASTA

BRAISED RABBIT, FRESH GARGANELLI PASTA,
LOCAL MUSHROOMS, CONFIT GARLIC, PANCETTA,
SPINACH \$29

VEGETARIAN LO MEIN

FRESH LO MEIN NOODLES, GINGER PONZU, SEASONAL
VEGETABLES \$24

DUCK BREAST

ESPRESSO AND SZECHUAN PEPPERCORN CRUSTED,
PARSNIP PURÉE, CHAMPAGNE GRAPE SAUCE,
SUNFLOWER SHOOTS \$36

CHURCH BURGER

BOURSIN CHEESE, BONE MARROW BUTTER,
CARAMELIZED ONIONS, BACON BITS \$17
ADD FARM EGG \$2
ADD CRISPY OYSTERS \$6

HANDCUT USDA PRIME FILET MIGNON (10Oz)

GORGONZOLA BUTTER, RED ONION MARMALADE,
SPINACH, CRISPY ONIONS, ROASTED GARLIC DEMI \$49

PLEASE INFORM YOUR SERVER OF ALLERGIES AND DIETARY
RESTRICTIONS PRIOR TO ORDERING

EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT
INCREASES THE RISK OF FOODBORNE ILLNESS