

RAW BAR

SHRIMP COCKTAIL	2 FOR 28
Sauce Louis with scallion, Dijon mustard, cornichons, tarragon, cocktail sauce	
OYSTERS ON THE HALF SHELL	6 FOR 27
Traditional accompaniments	
TUNA TARTARE TACOS	24
Yellowfin tuna, Sriracha aioli, avocado mousse, scallion, fresno chili, cilantro	
CAVIAR SERVICE	95
Imperial Gold Kaluga caviar (1 oz) Traditional accompaniments	

COMPOSED OYSTER & VERTICAL BAY SCALLOPS ON THE HALF SHELL

1. *Cucumber, fresh wasabi, ponzu*
2. *Caper, shallot, limoncello*
3. *Yuzu koshu, mirin, cilantro stems, grated apple*

OYSTERS: SINGLE PREPARATION ... 6 FOR 36
Your choice of one preparation (#1-3)

RAW BAR FLIGHT..... 39
3 composed oysters, 1 Vertical bay scallop, 1 jumbo shrimp cocktail.

VERTICAL BAY SCALLOPS 2 FOR 18
Your choice of one preparation (#1-3)

CAVIAR BUMP 15
Imperial Gold Kaluga

SIDES

OLIVE OIL FOCACCIA (V*)	7
Honey and truffle chili crunch	
CRISPY FRENCH FRIES (V*, GF*)	14
Grano Padano, fanciest of sauces	
POMME PURÉE (GF)	14
Robuchon's inspired potato, Irish butter, chives	
ASPARAGUS CACIO E PEPE (GF)	14
Grilled asparagus, shower of Grana Padano, black pepper	

EXECUTIVE CHEF

Michael Mastrantuono

SOUS CHEF

Andrew Carsky-Bush

SOUS CHEF

Mario Iannacito

SALADS

MANGO CILANTRO SALAD (V, GF)	18
Cilantro, sticky rice, red onion, palm sugar vinaigrette	
WEDGE (GF*)	18
Baby gem lettuce, pickled red onion, bacon lardon, creamy dill blue cheese dressing, roasted grape tomato, crispy onion	
OVERDRESSED CAESAR (GF*)	21
Baby gem lettuce, Mimolette cheese, focaccia croutons, blonde miso, imported burrata	
CHILLED LOBSTER SALAD (GF*)	34
Cucumber carpaccio, fresh Maine lobster, smoked paprika oil, crispy shallots, wasabi ponzu	

STARTERS

RICOTTA GNOCCHI À LA BOLOGNESE (GF*)	26
Shower of Parmesan, olive oil	
SHRIMP CALABRESE (GF*)	28
Toasted garlic pomodoro, Sambal, basil, breadcrumb	
KOREAN BBQ TOFU (V, GF)	21
Crispy tofu, furikake, crispy shallot, paprika oil, black garlic aioli, sticky rice	
CRISPY OYSTERS (GF*)	29
Gem farms sweet corn, roasted poblano, bacon and bone marrow jam	
FOIE GRAS BRAT	26
Soppressata jam, Gruyère Mornay, onion frilly, brioche	
OLIVE OIL TOMATO TARTLET (V, GF)	21
Whipped cashew feta, baby greens and black truffle	

ENTRÉES

FILET (GF*)	79
Garlicky spinach, blue cheese butter, red onion marmalade, demi-glace, crispy onions	
CHILEAN SEA BASS	56
Miso-marinated, bok choy, shiitakes, snow pea salad, crispy wasabi and shallots	
YARDBIRD (GF)	42
Local semi-boneless Hudson Valley chicken, salsa macha and verde, fingerling tostones	
PLANT-BASED KEBAB (V, GF)	38
Vegan lamb, chickpea salad, coconut curry, paprika oil, golden raisin chimichurri	
PORK CHOP SCARPARELLO (GF*)	48
16 oz double bone pork chop, Berkshire Italian sausage, stuffed cherry vinegar peppers, crispy potatoes	
TUNA STEAK AU POIVRE (GF*)	54
Miso, plum wine au poivre, frites, nori salt	
HUDSON VALLEY STEELHEAD TROUT (GF)	46
Parsnip purée, slivered almonds, brown butter, fava beans, parsley, lemon	
STREET NOODLE	38
Yakisoba noodles, crispy shrimp, char siu pork belly, farm egg, Napa cabbage, Sriracha aioli, peanuts	

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

(V) Vegan · (V*) Can be prepared Vegan · (GF) Gluten-Free · (GF*) Can be prepared Gluten-Free