

RAW BAR

COLOSSAL SHRIMP COCKTAIL2 FOR 32
Sauce Louis with scallion, Dijon mustard, cornichons, tarragon, cocktail sauce

EAST COAST OYSTERS6 FOR 27
Traditional accompaniments

TUNA TARTARE TACOS27
Yellowfin tuna, Sriracha aioli, avocado mousse, scallion, fresno chili, cilantro

CAVIAR SERVICE
Traditional accompaniments
Imperial Gold Kaluga - 1 oz.95
Russian Osetra - 1 oz. 150
Imperial Osetra - 1 oz.....195

COMPOSED OYSTER & HOKKAIDO SCALLOPS ON THE HALF SHELL

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

PETITE SHELLFISH SERVICE..... 39
3 composed oysters (choice #1-3), 1 Vertical bay scallop, 1 jumbo shrimp cocktail

HOKKAIDO SCALLOPS2 FOR 21
Your choice of one preparation (#1-3)
(limited availability)

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

CAVIAR BUMP 15
Imperial Gold Kaluga

EXECUTIVE CHEF

Michael Mastrantuono

SOUS CHEF

Andrew Carsky-Bush

SOUS CHEF

Maria Iannacito

SMALL PLATES

BABY GEM WEDGE (GF*).....21
Baby gem lettuce, pickled red onion, bacon lardon, creamy dill blue cheese dressing, roasted grape tomato, crispy onion

OVERDRESSED CAESAR (GF*)..... 22
Baby gem lettuce, Mimolette cheese, focaccia croutons, blonde miso, imported burrata

WATERLOUPE SALAD (V*)29
Sheep's milk feta, coconut tahini vinaigrette, sunflower shoots, candied black sesame

RICOTTA GNOCCHI À LA BOLOGNESE.....29
Shower of Parmesan, olive oil

CRISPY OYSTERS.....32
Gem farms sweet corn, roasted poblano, bacon and bone marrow jam

FOIE GRAS BRATWURST29
Soppressata jam, Gruyère Mornay, onion frilly, brioche

OLIVE OIL TOMATO TARTLET (V, GF*) 24
Whipped cashew feta, baby greens and black truffle

GENERAL TSO'S TOFU (V, GF).....26
Crispy lava tofu, toasted peanuts, sesame, chili, sticky rice, snow peas

IMPORTED BURRATA28
Port wine apple jam, hazelnut nougat, fresh basil, Gem farms honey, grilled focaccia

CRISPY CALAMARI.....32
Black garlic miso aioli, XO sauce, peanuts, mint, red onion, scallion

CRISPY FRENCH FRIES (V*, GF*)19
Grana Padano, fanciest of sauces, summer truffle

ENTREES

FILET (GF*)..... 89 – 8 oz. / 12 oz. – 120
Garlicky spinach, Gorgonzola butter, red onion marmalade, demi-glace, crispy onions

FALKLAND ISLAND SEA BASS59
Miso-marinated, bok choy, shiitakes, snow pea salad, crispy wasabi and shallots

DUCK BREAST (GF)56
Hudson Valley duck, leek soubise, brûléed fig, black garlic jus, hazelnut and black sesame crust

PLANT-BASED LAMB KEBAB (V, GF).....44
Vegan “lamb”, grilled pineapple and mango, seasonal vegetables, coconut curry, chickpea and dried apricot salad

PORK CHOP SCARPARELLO (GF*)58
16 oz double bone pork chop, Berkshire Italian sausage, stuffed cherry vinegar peppers, crispy potatoes

TUNA AU POIVRE (GF*).....59
Potato purée, plum wine and miso au poivre, wasabi, shoestrings

STREET NOODLE.....48
Yakisoba noodles, crispy shrimp, char siu pork belly, farm egg, Napa cabbage, Sriracha aioli, peanuts

LOBSTER FRA DIAVOLO 68
Fresh Maine lobster meat, rigatoni, toasted garlic pomodoro, chili flake, fresh basil, focaccia breadcrumb