



RAW BAR

CAVIAR SERVICE[†]

Classic Accompaniments
Imperial Gold Kaluga · 1 oz 110
Imperial Osetra · 1 oz 195

CAVIAR BUMP[†] 

Imperial Gold Kaluga 15

COLOSSAL SHRIMP COCKTAIL (GF)
Sauce Louis (Scallion, Dijon, Cornichons & Tarragon),
Cocktail Sauce 2 for MKT

EAST COAST OYSTERS[†] (GF)
Traditional Accompaniments 6 for 27
Add a Caviar Bump 15

BLUEFIN TUNA SASHIMI[†]
Wasabi, Serrano Chili, Crispy Wonton, Ponzu 29

COMPOSED SHELLFISH

OYSTERS: SINGLE PREPARATION[†] (GF*)
Your Choice of One Preparation (1-3) 6 for 36

HOKKAIDO SCALLOPS[†] (GF*)
Your Choice of One Preparation (1-3) 2 for 22

- 1. Cucumber, Fresh Wasabi, Ponzu (GF)
- 2. Cherry Blossom Shoyu, Rice Wine Vinegar, Local Beets, Sesame Seed
- 3. Yuzu Kosho, Mirin, Cilantro Stems, Grated Apple (GF)

PETITE SHELLFISH SERVICE[†] (GF*)
3 Composed Oysters (Choice 1-3), 1 Hokkaido Scallop,
1 Jumbo Shrimp 39

HANDMADE PASTA

RABBIT RAGOUT
Sorpresine Pasta, Local Mushrooms, Pancetta, Madeira, Pecorino,
Touch of Cream 56

LOBSTER CAPPELLETTI
Fresh Maine Lobster, Ibérico Ham, Winter Squash, Stracciatella,
Brown Butter 68

PLANT-BASED

GENERAL TSO TOFU (V) (GF)
Crispy Tofu, Peanuts, Bok Choy, Shiitake Mushrooms, Mandarin,
Sticky Rice Half 21 | Full 42

DUMPLINGS (V)
Plant-Based Filling, Black Vinegar Ponzu, Sesame,
Scallion Salad Half 21 | Full 42

FOR THE TABLE

CURLY FRIES (V*) (GF*)
Fancy Sauce, Ketchup 14

ROBUCHON POTATO (GF) 14

CREAMED SPINACH & PARSLEY (GF*)
Gruyère Mornay, Croissant Hat 16

LOCAL MUSHROOMS (GF)
Hazelnut Brown Butter, Sherry, Touch of Lemon 16

GLAZED HEIRLOOM CARROTS (GF)
Thyme, Gem Farms Honey, Candied Black Sesame 14

STARTERS

RICOTTA GNOCCHI À LA BOLOGNESE (GF*)
Shower of Parmesan, Olive Oil Half 26 | Full 52

DUCK MEATBALLS
Sweet Corn Johnny Cake, Foie Gras Sauce, Smoked Mozzarella 29

CRISPY OYSTERS
Gem Farms Sweet Corn Polenta, Roasted Poblano,
Bacon & Bone Marrow Jam 32

STEAK TARTARE[†]
Margaret River Wagyu, Kaluga Caviar, Bone Marrow Emulsion,
Saratoga Chips MKT

WAGYU BONE MARROW
Mama Lil's Pickled Pepper Chimichurri, Shrimp Toast,
Candied Black Sesame, Parsley Salad 32

SALADS

BABY GEM WEDGE (GF*)
Baby Gem Lettuce, Pickled Red Onion, Bacon Lardon, Creamy Dill
Blue Cheese Dressing, Roasted Grape Tomato, Crispy Onion 21

OVERDRESSED ENDIVE CAESAR (GF*)
Endive, Mimolette, Focaccia Croutons, Blonde Miso,
Imported Burrata 21

SEAFOOD

FALKLAND ISLAND SEA BASS (GF*)
Miso-Marinated, Bok Choy, Shiitakes, Crispy Wasabi,
Shallots & Wonton 59

GLENCAIRN SALMON
Milk Bread Crusted, Littleneck Clams, Wilted Leeks, Potato Pearls,
Kaluga Caviar, Beurre Blanc 59

STEAKS & MAINS

12 oz WAGYU STRIP STEAK[†] (GF)

Margaret River Australian Wagyu, Marble Score 9+,
Whipped Garlic Confit, Pommes de Terre, Choice of Sauce 156

22 oz COWBOY RIBEYE[†] (GF*)
USDA Prime Ribeye, Whipped Garlic Confit, Pommes de Terre,
Choice of Sauce MKT

FILET MIGNON[†] (GF*)
USDA Prime Filet, Garlicky Spinach, Gorgonzola Butter,
Red Onion Marmalade, Demi-Glace, Crispy Onions 8 oz 89 | 12 oz 120

YARDBIRD (GF*)
Local Hudson Valley Chicken, Sherry Pan Sauce,
Chestnut Mushrooms, Lemon, Brussels Sprout Leaves 48

DUCK À L'ORANGE (GF*)
Crescent Valley Duck, Orange Jus, Mandarin, Parsnip Purée,
Cranberry, Sage, Black Pepper Tuile 58

IBÉRICO PORK TENDERLOIN (GF*)
Acorn-Fed Campo Grande Spanish Pork, Cheddar Spätzle,
Swiss Chard, Apple Cider Jus 56

FINISHING SAUCES

· VEAL DEMI-GLACE (GF) · AU POIVRE (GF) ·

· FOIE GRAS SAUCE ·

EXECUTIVE CHEF

Michael Mastrantuono

SOUS CHEF

Andrew Carsky-Bush

SOUS CHEF

Marie Iannacito

[†]Served raw or undercooked, or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

If you have a food allergy or intolerance, please notify us.

(V) Vegan · (V*) Can Be Prepared Vegan · (GF) Gluten-Free · (GF*) Can Be Prepared Gluten-Free

To accommodate all reservations in a timely manner, we respectfully ask guests to be mindful of the length of their dining experience.