

RAW BAR

- COLOSSAL SHRIMP COCKTAIL** 2 FOR 28
Sauce Louis with scallion, Dijon mustard, cornichons, tarragon, cocktail sauce
- EAST COAST OYSTERS** 6 FOR 27
Traditional accompaniments
- CAVIAR SERVICE**
Traditional accompaniments
- Imperial Gold Kaluga - 1 oz. 95
- Russian Osetra - 1 oz. 150
- Imperial Osetra - 1 oz. 195

COMPOSED OYSTER & VERTICAL BAY 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
- VERTICAL BAY SCALLOPS** 2 FOR 18
Your choice of one preparation (#1-3)
(limited availability)
1. *Cucumber, fresh wasabi, ponzu*
 2. *Caper, shallot, limoncello*
 3. *Yuzu koshu, mirin, cilantro stems, grated apple*

- CAVIAR BUMP** 15
Imperial Gold Kaluga

SIDES

- OLIVE OIL FOCACCIA (V*)**7
Honey and truffle chili crunch
- CRISPY FRENCH FRIES (V*, GF*)**14
Grana Padano, fanciest of sauces
- POMME PURÉE**14
Robuchon's inspired potato, Irish butter, chives
- ASPARAGUS CACIO E PEPE**14
Grilled asparagus, shower of Grana Padano, black pepper
- SPRING PEAS (GF)**14
Creamy polenta, Manchego, Ibérico ham, ramp oil

EXECUTIVE CHEF

Michael Mastrantuono

SOUS CHEF

Andrew Carsky-Bush

SOUS CHEF

Mario Iannacito

SALADS

- BABY GEM 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

STARTERS

- RICOTTA GNOCCHI À LA BOLOGNESE (GF*)**26
Shower of Parmesan, olive oil
- SHRIMP CALABRESE (GF*)**28
Toasted garlic pomodoro, Sambal, basil, breadcrumb
- GENERAL TSO'S TOFU (V, GF)**21
Crispy lava tofu, toasted peanuts, sesame, chili, sticky rice, snow peas
- CRISPY OYSTERS**29
Gem farms sweet corn, roasted poblano, bacon and bone marrow jam
- SEARED HUDSON VALLEY FOIE GRAS**29
Soppressata jam, Gruyère Mornay, onion frilly, milk bread
- OLIVE OIL TOMATO TARTLET (V, GF)**21
Whipped cashew feta, baby greens and black truffle
- CARPETBAGGER**29
Thin-sliced beef carpaccio, truffle aioli, crispy oysters, baby arugula, crispy capers, sweet soy, aged gouda
- SOFT SHELLED CRAB**26
Sautéed crab, capers, lemon butter, tarragon, shoestring fries
- HIRAMASSA CRUDO**29
Cucumber carpaccio, crispy shallots, smoked paprika oil, wasabi ponzu, tobiko, yum yum sauce

ENTREES

- FILET (GF*)** 79 – 8 oz. / 12 oz. – 110
Garlicky spinach, blue cheese butter, red onion marmalade, demi-glace, crispy onions
- FALKLAND ISLAND SEA BASS**56
Miso-marinated, bok choy, shiitakes, snow pea salad, crispy wasabi and shallots
- YARDBIRD (GF)**48
Robuchon potato, sherry pan sauce, chestnut mushrooms, lemon
- PLANT-BASED KEBAB (V, GF)** 38
Vegan "lamb", grilled pineapple and mango, seasonal vegetables, coconut curry, chickpea and dried apricot salad
- PORK CHOP SCARPARELLO (GF*)**48
16 oz double bone pork chop, Berkshire Italian sausage, stuffed cherry vinegar peppers, crispy potatoes
- HUDSON VALLEY STEELHEAD TROUT (GF)**46
Parsnip purée, slivered almonds, brown butter, fava beans, parsley, lemon
- BURRATA-STUFFED CAPPELLETTI**48
English peas, Ibérico ham, sweet corn emulsion, black pepper tuile, black summer truffle