

RAW BAR

COLOSSAL SHRIMP COCKTAIL 2 FOR 28	
Sauce Louis with scallion, Dijon mustard, cornichons, tarragon, cocktail sauce	
EAST COAST OYSTERS6 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. <i>Cucumber, fresh wasabi, ponzu</i>	
2. <i>Caper, shallot, limoncello</i>	
3. <i>Yuzu kosho, mirin, cilantro stems, grated apple</i>	

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	
POMMES PURÉE14	
Robuchon's inspired potato, Irish butter, chives	
ASPARAGUS CACIO E PEPE14	
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 OYSTERS29	
Gem farms sweet corn, roasted poblano, bacon and bone marrow jam	
IMPORTED BURRATA24	
Port wine apple jam, hazelnut nougat, fresh basil, Gem farms honey, grilled focaccia	
OLIVE OIL TOMATO TARTLET (V, GF)21	
Whipped cashew feta, baby greens and black truffle	
CARPETBAGGER29	
Thin-sliced beef carpaccio, truffle aioli, crispy oysters, baby arugula, crispy capers, sweet soy, aged gouda	
SOFT SHELLED CRAB26	
Sautéed crab, capers, lemon butter, tarragon, shoestring fries	

ENTREÉS

FILET (GF*) 79 – 8 oz. / 12 oz. – 110	
Garlicky spinach, blue cheese butter, red onion marmalade, demi-glace, crispy onions	
FALKLAND ISLAND SEA BASS56	
Miso-marinated, bok choy, shiitakes, snow pea salad, crispy wasabi and shallots	
YARDBIRD (GF)48	
Local Hudson Valley yardbird, Robuchon potato, sherry pan sauce, chestnut mushrooms, sous vide bacon, cipollini onions	
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, spring peas, lemon	
BURRATA-STUFFED CAPPELLETTI48	
English peas, Ibérico ham, sweet corn emulsion, black pepper tuile, black summer truffle	

*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