

## STARTERS

### SWEET CORN BISQUE

BUTTER POACHED KING CRAB, CURRY CARAMEL  
POPCORN, BABY CILANTRO \$14

### RICOTTA GNOCCHI ALLA BOLOGNESE

HOUSE MADE, SHOWER OF PARMIGIANO \$16

### TUNA TARTARE TACOS

AVOCADO, CILANTRO, SESAME, SCALLIONS,  
SPICY SAUCE \$16

### HAMACHI CRUDO

AVOCADO, GINGER, PICKLED SHALLOTS, CRISPY  
WONTONS, SOY CITRUS MARINADE, SESAME \$17

### LIUZZI BURRATA

FAVA BEAN HUMMUS, TOMATO MARMALADE,  
GRILLED BAGUETTE \$16

### BUTTERMILK CRISPY OYSTERS

CREAMED LEEKS, PONZU, FOIE GRAS BUTTER, CAVIAR,  
BABY MUSTARD GREENS \$16

### “CARPETBAGGER”

BEEF CARPACCIO, CRISPY OYSTERS, FRIED CAPERS,  
SCAMORZA, TRUFFLE EMULSION \$21

### GRILLED OCTOPUS

PORK BELLY, CRISPY POTATOES, SERRANO CHILIES,  
CILANTRO, PEANUTS, KOREAN VINAIGRETTE \$18

## SALADS

### ICEBERG WEDGE

BACON, CHERRY TOMATOES, PICKLED SHALLOTS,  
GORGONZOLA DRESSING, CRISPY ONIONS \$12

### BEET CARPACCIO

SUNFLOWER SHOOTS, GOAT CHEESE FRITTERS,  
PISTACHIO, BROWN BUTTER CURRY VINAIGRETTE,  
TRUFFLE POWDER \$15

### BUTTER LETTUCE

HAZELNUTS, VIDALIA ONIONS, FARM EGG, AGED GOAT  
CHEESE, CREAMY HERB DRESSING, TOASTED BREAD  
CRUMBS \$14

## SIDES \$8

### HAND CUT FRIES WITH SPICY RUSSIAN DRESSING

### BROCCOLI RABE, CHERRY PEPPERS, GARLIC, PARMESAN

### TATER TOTS, JALAPEÑO RANCH DRESSING

### FINGERLING TOSTONES, FOIE GRAS, TRUFFLE BUTTER, ONION PETALS, GRUYÈRE MORNAY



EXECUTIVE CHEF  
MICHAEL MASTRANTUONO

## ENTREES

### CHILEAN SEA BASS

MISO MARINATED, CREAMY DASHI, CHOPPED CLAMS,  
MUSSELS, WHITE SWEET POTATO, LOBSTER OIL \$39

### SESAME CRUSTED No. 1 TUNA

ROASTED KALE, CUCUMBER, YUZU PICKLED CARROT,  
POKE AND WASABI SAUCE, TOASTED SESAME \$36

### SKILLET ROASTED SCALLOPS

FRESH JONAH CRAB, WHITE BEANS, FAVA BEANS,  
HOISIN BUTTER, DUCK CRACKLING, FRISÉE, BROWN  
BUTTER \$36

### RIGATONI LOBSTER FRA DIAVOLO

SPICY TOMATO BASIL SAUCE, TOASTED BREAD  
CRUMBS \$36

### CHICKEN UNDER A BRICK

YUKON GOLD PURÉE, ROASTED BRUSSELS SPROUTS,  
BACON LARDON, VIDALIA ONION, PINK LADY APPLES,  
NATURAL REDUCTION \$27

### MIKE'S RABBIT PASTA

BRAISED RABBIT, FRESH GARGANELLI PASTA,  
LOCAL MUSHROOMS, CONFIT GARLIC, GUANCIALE,  
SPINACH \$29

### VEGETARIAN LO MEIN

FRESH LO MEIN NOODLES, GINGER PONZU, SEASONAL  
VEGETABLES \$24

### DUCK BREAST

ESPRESSO AND SZECHUAN PEPPERCORN CRUSTED,  
PARSNIP PURÉE, CHAMPAGNE GRAPE SAUCE,  
SUNFLOWER SHOOTS \$36

### CHURCH BURGER

BOURSIN CHEESE, BONE MARROW BUTTER,  
CARAMELIZED ONIONS, BACON BITS \$17  
ADD FARM EGG \$2  
ADD CRISPY OYSTERS \$6

### HANDCUT USDA PRIME FILET MIGNON (10oz)

GORGONZOLA BUTTER, RED ONION MARMALADE,  
SPINACH, CRISPY ONIONS, ROASTED GARLIC DEMI \$49

PLEASE INFORM YOUR SERVER OF ALLERGIES AND DIETARY  
RESTRICTIONS PRIOR TO ORDERING

EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT  
INCREASES THE RISK OF FOODBORNE ILLNESS