



Appetizers

- Baby Arugula Salad with Golden Beets, Shaved Fennel Stilton Blue & Citrus Vinaigrette - \$16.50
- Tuna Crudo with Sicilian Compote of Anchovy & Capers with Fennel Pickle - \$21.00
- Butternut Squash Bisque with Slovenian Pumpkin Seeds - \$15.00
- Shellfish Crepe of Lobster, Shrimp, Crabmeat & Scallop with Star Anise Glaze - \$20.00
- Short Rib & Foie Gras Ravioli with Truffle Butter - \$20.00
- Classic Caesar Salad with White Anchovies & Garlic Croutons - \$16.50
- Yuzu & Chili Tempura Shrimp with Baby Spinach Salad, Enoki Mushrooms & Onion Dressing - \$20.00
- Chicken Liver Mousseline with Onion Jam & Sliced Baguette - \$16.00
- Grilled Portuguese Octopus with Green & Ripe Papaya Salad, Cucumber, Red Onion & Cilantro - \$20.00
- Japanese Steamed Custard "Chawanmushi" Santa Barbara Uni, Shellfish & Warm Dashi - \$24.00
- Prosciutto di Parma with House-made Burrata, Basil & Yellow Beefsteak Tomatoes - \$19.00

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Entrees

- Smoky Butternut Squash with Potato Mousseline, Broccolini and Crispy Cauliflower with Chèvre Gremolata - \$34.00
- Braised Short Ribs of Beef with Truffle Potatoes & Roasted Cauliflower - \$42.00
- Grilled Pure Ossabaw Pork Chop with Creamy Polenta & Mostarda - \$40.00
- Hudson Valley Chicken A la Plancha with Grilled Broccolini, Savory Bread Pudding and Pine Nut Agrodolce - \$38.00
- Pan Seared Chatham Cod with Lemon Crumbs, Brussels Leaves, Forest Mushrooms & Parsnip Mousseline - \$39.00
- Grilled "Huge" Black Tiger Shrimp with Asparagus Risotto & Red Wine Glaze - \$42.00
- Miso Glazed Salmon with & Orzo & Mushroom Ragout - \$39.00
- Long Island Duck Breast with Togorashi, Sushi Fried Rice, Snow Peas & Shitake Mushrooms \$44.00
- Grilled USDA Prime NY Sirloin 14 Ounces - \$58.00
- Aged & Grilled Cowboy Ribeye (40oz) with Brown Sugar & Cayenne
Creamed Spinach & Gratin Potatoes with Sauce Béarnaise - \$130.00 for Two

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Sides

- Cream Spinach with Nutmeg - \$12.00
- Cauliflower with Nuoc Cham & Lime Butter - \$12.00
- Yukon Potato Puree - \$12.00
- Wild Mushroom Risotto - \$12.00
- Pommes Frites - \$12.00

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A Selection of Mature Cheeses served with Dried Fruit Compote and Baguette

- 1 Cheese - \$7.50 3 Cheeses - \$15.50 5 Cheeses - \$24.00

Please inquire about Port Selections to accompany.

*If you have a food allergy, please speak to the owner, manager, chef, or server.