



In accordance with the season and availability, Andrew Weissman and his team propose:

Appetizers

CHILLED CORN & CRAB SOUP
corn bavaois, croutons

\$22

FROMAGE BLANC
stone fruit, pickled cantaloupe,
golden beets, beet vinaigrette

\$14

TEA-CURED SCALLOP CARPACCIO
fermented citrus emulsion,
sugar snap peas, avocado

\$19

SEARED HUDSON VALLEY FOIE GRAS
tomato jam, dehydrated apples

\$27

CHILI MOSCATO-GLAZED OCTOPUS
compressed pears, Meyer lemon gel

\$18

PORK RILLETTE CROQUETTE
horseradish cream, chicory

\$15

SUMMER BEANS & CAVIAR SAUCE
garlic flowers

\$18

CHARRED EGGPLANT CRUDITÉ
shimeji mushrooms, seasonal vegetables

\$15

Entrées

SPICE-CRUSTED LAMB LOIN
sweet potato custard, braised cranberry lamb jus

\$42

CRISPY COD & STEAMED COCKLES
burned cauliflower puree, bouillabaisse froth

\$37

DUROC PORCHETTA
spiced parsnip puree, crispy pork skin,
frilly mustard greens, cherry pork jus

\$35

GRILLED FILET MIGNON
herb Parisian gnocchi, uni butter

\$45

CHICKEN CHASSEUR
roasted hen of the woods, pommes puree,
brined green peppercorn jus

\$29

WILD MUSHROOM AGNOLOTTI
squash puree, pickled shimeji mushrooms,
roasted mushroom jus

\$24

PANCETTA-WRAPPED MONKFISH
lemon sabayon, smoked garlic puree, heirloom carrots

\$34

ROASTED RIB EYE
summer bean ragout

\$52

Salads

CLASSIC CAESAR
parmesan tuile, Spanish anchovies

\$14.00

A COLLECTION OF TOMATOES
heirloom cherry tomato, chamomile-infused
tomato water, radish-tomato ravioli, basil oil

\$14

“Welcome to Signature, a culinary love letter to my home town.”

— Andrew Weissman

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Gratuuity of 20% will be added to parties of 8 or more.

