



## *Appetizers*

### TUNA CRUDO

compressed watermelon, spring onion,  
avocado, cucumber-jalapeno water

\$28

### FRIED OYSTERS & CAVIAR

horseradish crème fraiche,  
yellow tomato jam, brioche

\$30

### OCTOPUS A LA PLANCHA

romesco, confit potato,  
spring onion, salsa verde

\$28

### SAFFRON RISOTTO

\$23

### HUDSON VALLEY FOIE GRAS

seasonal fruit accompaniment, brioche

\$29

### BEEF TARTAR

truffle aioli, quail egg, cave-aged cheddar,  
garlic chips, baguette

\$24

### RABBIT VOL AU VENT

whole grain mustard cream,  
peas & carrots, ramp pistou

\$29

## *Entrées*

### GULF REDFISH

sugar snap peas, summer squash, fennel,  
herb buttermilk

\$39

### ORA KING SALMON

asparagus, trout roe, lemon confit, yuzu hollandaise

\$46

### HALIBUT

citrus-soy broth, sweetie drop peppers,  
herbs, crispy rice

\$48

### MAINE SCALLOPS

crispy pork belly, charred corn risotto,  
spanish chorizo aioli

\$52

### HERB GNOCCHI

wild mushrooms, peas, sundried tomato, truffle cream

\$28

### DUCK BREAST

beets, hibiscus, red cabbage, pickled mustard seed

\$38

### FILET MIGNON

creamed leeks and spinach,  
yukon gold potato fondant, jus

\$58

### AXIS VENISON

baby carrots, potato pave, cherry jus

\$56

### SHORT RIB

pommes puree, charred okra,  
black garlic jus, crispy shallot

\$40

## *Soups & Salads*

### AJO BLANCO

grilled shrimp, marcona almond, green grape

\$15

### CLASSIC CAESAR

parmesan tuile, italian anchovies

\$14

### BABY ARUGULA

watermelon radish, pickled fennel, marinated olives, citrus, candied pecan,  
purple haze goat cheese

\$15

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

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

