



Appetizers

HAMACHI CRUDO
citrus-soy, yuzu kosho, mint
\$26

GOLD LEAF
RISOTTO
\$24

SEARED HUDSON VALLEY
FOIE GRAS
seasonal fruit accompaniment
\$29

BILLI BI
PEI mussels, garlic confit,
white wine cream, trout roe, baguette
\$18

SPANISH OCTOPUS
confit marble potato,
romesco sauce, salsa verde
\$28

PORK BELLY
cabbage, parsnip, pickled mustard seed,
apple cider jus
\$22

BONE MARROW
& BEEF TARTAR
caperberries, crème fraiche,
garlic chips, sourdough
\$29

OYSTERS & CAVIAR
asian pear mignonette,
wasabi crème fraiche
\$23

Entrées

ANTELOPE LOIN
pommes anna, carrot, cherry port jus
\$52

CHILEAN SEA BASS
garden greens, maitaise sauce
\$49

HALIBUT
caviar, pommes puree, truffle beurre blanc
\$48

SCALLOPS
squid ink risotto, saffron aioli, spanish chorizo
\$49

RABBIT
& GNOCCHI
wild mushrooms, parmesan, garden basil
\$38

DUCK BREAST
sweet potato, brussels sprouts, fig jus
\$35

FILET MIGNON
fondant potato, creamed leeks,
spinach and bacon
\$54

TONGUE
& CHEEK
akaushi, sunchoke, mirepoix, red wine jus
\$46

SEASONAL
VEGETABLES
cous-cous, salsa verde, pickled golden raisin
\$26

Salads

ROASTED BEETS
avocado, pepitas, smoked bleu
\$16

CLASSIC CAESAR
parmesan tuile, italian anchovies
\$14

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.

