

APPETIZERS

MARKET OYSTERS* — HALF DOZEN, WINE REDUCTION MIGNONETTE AND COCKTAIL SAUCE	32	PAN SEARED SCALLOPS* — CURED PORK BELLY, GREEN PEAS, VERJUS GEL	34
SHRIMP COCKTAIL* — FENNEL AND GRAPEFRUIT SALAD, COCKTAIL AND COGNAC SAUCE	32	KING CRAB GNOCCHI* — LIMA BEANS, TARRAGON, COMTÉ WHITE WINE SAUCE	36
COBIA CRUDO* — LIGHTLY CURED, STRAWBERRY ESSENCE, YOUNG COCONUT, NASTURTIUM OIL	32	HUDSON VALLEY FOIE GRAS — PORT AND CHESTNUT MARMALADE, POACHED SUNDRIED APRICOTS, FRISÉE SALAD, ORANGE CRUMBLE	35

SALADS

TRADITIONAL CAESAR — WHITE ANCHOVY, BRIOCHE CROUTON, PARMIGIANO REGGIANO	22
CLASSIC WEDGE — ORGANIC TOMATOES, RED ONIONS, PANCETTA, POINT REYES BLUE CHEESE	22
KUMATO AND BEETROOT — MINT PISTOU, GOLD BEETROOT GEL, CHEVRE GOAT CHEESE, LAVASH	24
KALE SALAD — PANELA DRESSING, CASHEW MOUSSE, CANDIED WALNUTS, DRIED CRANBERRY, PICKLED GRAPES	22

SOUPS

LOBSTER BISQUE — LOBSTER SALAD, CRÈME FRAÎCHE	25
LEEK AND CAULIFLOWER SOUP — ZUCCHINI COMPOTE, SEASONAL TRUFFLES, FRIED LEEKS	24

ENTRÉES

PAN SEARED SEA BASS 53
PRESERVED CABBAGE, QUINOTTO, SMOKED BUTTERMILK NAGE
FAROE ISLAND SALMON* 51
SORGHUM RAGOUT, ARTICHOKE THREE WAYS, HIBISCUS BEURRE BLANC, ESPELLETE
SHORT RIB 50
PARSNIP TEXTURES, CHARRED ROYAL TRUMPET MUSHROOM, PUFFED GRAINS, TRUFFLE WINE JUS
SLOW ROASTED LION’S MANE MUSHROOM 38
BELUGA LENTILS, BOK CHOY, BLACK GARLIC AND MISO GLAZE
DOVER SOLE 75

DRY AGED STEAKS

RIBEYE — 22 OZ.	95
DELMONICO — 14 OZ.	75
NEW YORK STRIP — 14 OZ.	70
BONE IN NEW YORK STRIP — 16 OZ.	90

CLASSICS CUTS

VEAL CHOP — 16 OZ.	67
COLORADO LAMB RACK	75
FILET MIGNON — 10 OZ.	76
JAPANESE A5 WAGYU STRIPLOIN — 5 OZ.	150
CHEF’S DAILY CUT	MRP

STEAK ADD-ONS

HUDSON VALLEY FOIE GRAS	25
WHOLE MAINE LOBSTER TAIL	39
POINT REYES BLUE CHEESE	12
FRESH SEASONAL TRUFFLE	25

SAUCES

MINT JUS	CREAMED HORSERADISH
BÉARNAISE	GREEN PEPPERCORN SAUCE
RED WINE JUS	HOLLANDAISE

SIDES

POMMES PURÉE	15	LOBSTER MAC AND CHEESE — MAINE LOBSTER, SMOKED GOUDA CHEESE SAUCE, FRESH TRUFFLE	29
FIELD MUSHROOMS — AGED SHERRY	18	ASPARAGUS — BEURRE FONDUE, HOLLANDAISE	17
CREAMED SPINACH	14	GRILLED BROCCOLINI — LEMON ZEST, CRUSHED CHILIES, PARMESAN, OLIVE OIL	14
AU GRATIN POTATOES	16	BRUSSELS SPROUTS — DOUBLE - SMOKED BACON LARDONS, BOURBON MAPLE GLAZE	14
SALTED BAKED POTATO — SOUR CREAM, CHIVES	12		
HAND CUT STEAK FRIES — CAJUN SPICE SEASONING	17		

CONSUMER INFORMATION

THERE IS RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS AND SHOULD EAT OYSTERS FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN

IF YOU HAVE ANY CONCERNS REGARDING FOOD ALLERGIES, PLEASE ALERT YOUR SERVER PRIOR TO ORDERING.

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OYSTERS OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.