

Small Bites

- 11 FRIED OYSTERS*
tartar sauce
- 10 CHICKEN & FOIE GRAS MEATBALLS*
apple calvados chutney
- 13 ROCK SHRIMP TEMPURA
spicy aioli, mizuna
- 10 TRUFFLED GRILLED CHEESE
grayson cheese, harissa tomato jam
- 12 UNI ARANCINI*
citrus rice cake, jalapeno yuzu jelly
- 11 LOBSTER NEWBERG*
puff pastry, creme fraiche, caviar
- 11 SMOKED SALMON WRAP*
trout roe, creme fraiche, betel leaf, peanuts

Raw

- 19 HAMACHI*
green apple granita, fennel & shiso salad
- 19 SEARED YELLOWFIN TUNA*
hearts of palm, avocado, ginger-soy
- mp ASSORTED EAST & WEST COAST OYSTERS*
- mp LITTLE NECK CLAMS*

Salad

- 18 CAESAR *
prepared tableside
- 18 CRISPY ARTICHOKE & AVOCADO
arugula, endive, meyer lemon dressing
- 19 FIG & MIZUNA*
red endive, iberico ham, valdeon blue, walnut
- 16 BABY LETTUCE & HERB
manchego, lemon, extra virgin olive oil

Appetizer

- 21 LAMB TARTARE*
grilled flat bread, dry-cured olive, cumin oil, black sesame, seed, curry leaf
- 23 FOIE GRAS TORCHON
strawberry, ginger, pistachio, brioche french toast
- 22 OXTAIL DUMPLING
shaved black truffle, mushroom consomme
- 18 GRILLED QUAIL
kasha, oyster mushroom, persimmon, port reduction
- 20 GRILLED OCTOPUS*
chickpea, roasted red pepper, smoked paprika yogurt, kalamata olive
- 19 JUMBO LUMP CRAB CAKES*
lobster tarragon aioli

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

Main

- 52 GRILLED RACK OF AMERICAN LAMB*
smoked eggplant, goat cheese polenta, grape tomato
- 39 PORK CHOP*
black garlic white bean puree, broccoli rabe, pickled peppers, cider jus
- 49 GRILLED VENISON*
sunchoke puree, baby beet, pomegranate jus
- 59 GRILLED 35 DAY DRY AGED SIRLOIN*
carrot, beet, horseradish
- 157 40 DAY DRY AGED RIBEYE* (for two)
pomme soufflé, roasted bone marrow, tomato harissa jam, mushroom jus, grilled baby gem, black olive vinaigrette
- 47 CRISPY ROAST DUCK
cashew-apricot wild rice, grilled scallion
- 36 ROAST CHICKEN BREAST
parmesan crusted thigh, broccolini, vermouth jus
- 37 STEAMED BLACK COD*
brown butter dashi, daikon, enoki
- 44 PAN ROASTED HALIBUT*
morel, spring pea, saffron-onion, lobster-yuzu butter
- mp DOVER SOLE*
butter braised leek & roasted tomato tart

Table

- 14 CHARRED HARICOTS VERTS
bagna cauda
- 16 FAVA BEAN AND MOREL
pancetta
- 14 ROASTED JAPANESE EGGPLANT
miso-honey
- 16 WILD MUSHROOM*
blue cheese grits
- 13 BRUSSELS SPROUTS
sweet chili
- 16 SPINACH & LOBSTER GRATIN*
leek, tumbleweed cheddar
- 12 FINGERLING POTATO
truffle honey
- 12 VIDALIA ONION RINGS
- 15 POMMES SOUFFLE
parmesan, truffle