

## Raw

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

## Chef's Small Bites

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- 13 FRIED OYSTERS\*  
*tartar sauce*
- 18 CHICKEN & FOIE GRAS MEATBALLS\*  
*apple calvados chutney*
- 16 UNI ARANCINI\*  
*citrus rice cake, jalapeno yuzu jelly*
- 13 TRUFFLED GRILLED CHEESE  
*grayson cheese, harissa tomato jam*

## Appetizer

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- 22 LAMB TARTARE\*  
*grilled flat bread, dry-cured olive, cumin oil, black sesame seed, curry leaf*
- 25 FOIE GRAS TORCHON  
*concord grape, ginger, pistachio, brioche french toast*
- 24 OXTAIL DUMPLING  
*shaved black truffle, mushroom consommé*
- 21 ROCK SHRIMP TEMPURA  
*spicy aioli, mizuna*
- 23 GRILLED OCTOPUS\*  
*chickpea, roasted red pepper, smoked paprika yogurt, kalamata olive*
- 23 JUMBO LUMP CRAB CAKES\*  
*lobster tarragon aioli*

## THE FRIDAY NIGHT FIX

42 PER GUEST - PLEASE SELECT ONE FROM EACH COURSE  
28 SOMMELIER SELECTION OF WINE

### Appetizer

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- FRENCH ONION SOUP
- ROOT VEGETABLE SALAD  
*pickled chanterelle, truffle pomegranate vinaigrette*
- GRILLED CALAMARI  
*blood orange, hearts of palm, fennel*
- GRILLED QUAIL  
*oyster mushrooms, kasha, persimmon, currant*

### Dessert

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SELECTION OF SEASONAL DESSERTS

### Main

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- HOUSE MADE PASTA
- BRISKET  
*whipped potatoes, root vegetables, horseradish*
- GRILLED SALMON  
*quinoa, lemon yogurt, roasted tomato vinaigrette*
- BACON WRAPPED PETIT FILET MIGNON  
*blue cheese, pommes anna (supplement \$6)*

## Salad

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- 18 CAESAR \*  
*prepared tableside*
- 22 BEET & BLOOD ORANGE  
*frisee, endive, ricotta salata, hazelnut, black olive dressing*
- 19 FIG & MIZUNA\*  
*red endive, iberico ham, valdeon blue, walnut*
- 16 BABY LETTUCE & HERB  
*manchego, lemon, extra virgin olive oil*

## Main

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- 55 GRILLED RACK OF AMERICAN LAMB\*  
*smoked eggplant, goat cheese polenta, grape tomato*
- 42 PORK CHOP\*  
*black garlic white bean puree, broccoli rabe, pickled peppers, cider jus*
- 62 GRILLED 35 DAY DRY AGED SIRLOIN\*  
*carrot, beet, horseradish*
- 163 40 DAY DRY AGED RIBEYE\* (for two)  
*pomme souffle, roasted bone marrow, tomato harissa jam, mushroom jus, grilled baby gem, black olive vinaigrette*
- 49 CRISPY ROAST DUCK  
*cashew-apricot wild rice, grilled scallion*
- 38 ROAST CHICKEN BREAST  
*parmesan crusted thigh, broccolini, vermouth jus*
- 39 STEAMED BLACK COD\*  
*brown butter dashi, daikon, enoki*
- 47 PAN ROASTED HALIBUT\*  
*chanterelle, butternut, saffron-onion, lobster-yuzu butter*
- mp DOVER SOLE\*  
*butter braised leek & roasted tomato tart*

## Table

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- 14 CHARRED HARICOTS VERTS  
*bagna cauda*
- 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*