

Raw

- 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

- 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

- 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

- 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

SELECTION OF SEASONAL DESSERTS

Main

- HOUSE MADE PASTA
- WAGYU BEEF STEW
foie gras, baby root vegetable
- GRILLED SWORDFISH
castelvetro olive, roasted fennel
- BACON WRAPPED PETIT FILET MIGNON
blue cheese, pommes anna (supplement \$6)

Salad

- 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

- 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

- 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