

raw

NC or NE OYSTERS* (6) mignonette, lemon, horseradish 24

HIRAMASA* sashimi, lemon, lime, ginger, black truffle oil, daikon, chive 18

NC BIGEYE TUNA* crispy onigiri, caviar, sauce citron 22

prime BEEF CARPACCIO* Parmigiano-Reggiano, celery, arugula, crunchy salt, Arbequina olive oil 21

CAVIAR* William D'Auvray selection, sourdough-kizami blinis, crème fraîche, gribiche, shallots 90

small plates

HOT & SOUR SOUP maitake, smoked guanciale, somen noodle, crispy fried oysters 19

CAESAR local gem romaine, our croutons, Parmigiano-Reggiano dressing* & snow, fries with eyes 17

KOHLRABI pickled dew drop cabbage, feta, tahini, sesame, lime leaf, mint 16

warm MUSHROOM SALAD umeboshi, cured duck yolk, crisp shallot, sherry vinaigrette 18

FIG & ONION TART Gruyère, mustard greens, port glaze 16

EGGS MIMOSA (2) deviled eggs, crispy duck skin, pickled shallots, caviar* 14

cracked JADE TIGER ABALONE on the half shell, tamari butter, hot lemon dressing, garlic 25

HALIBUT GOUJONETTES petite tomato salad, fines herbes tartar 25

DUCK CONFIT "green salad" of fennel, roasted green grapes, sauce verte, pistachio 28

NUGGETS house aioli,* baby cucumber, caviar dollop* 22

CAULIFLOWER dates, roasted pine nuts, brown butter tamari, lemon 15

smoked LOCAL CARROTS whipped chèvre, pistachio, toasted pumpkinseed 13

POMMES FRITES duck fat aioli* 12

bistrot steaks

STEAK DIANE* 48

NY STRIP* 46

beef tenderloin medallions, cognac,

potatoes Lyonnaise, crisp onion,

Dijon, shallots, Robuchon potatoes

sauce Chasseur

18oz PRIME RIBEYE* 78

beurre noisette, potato du jour

entrées

DOVER SOLE MEUNIÈRE filleted tableside, potato du jour MP

SKATE WING Chinese celery-leek fondue, NC crab, gold potato, fines herbes 39

half LOCAL POULET sauce moutarde, fondant potato 30

DUCK à l'ORANGE* five spice, charred Chinese broccoli, orange brûléed, gastrique 40

10oz BURGER* house-ground prime patty, slow-cooked onion, Point Reyes blue, duck fat aioli,* frites 27

(limited quantity of burgers available nightly)

*These items offered may be served raw or cooked to a temperature of your choosing. Consuming raw or undercooked meats, eggs, shellfish or seafood may increase your risk of food-borne illness, especially if you have certain medical conditions.

**Please note, 20 percent gratuity will be added to parties of 6 or more