

raw

- OYSTERS* (6) mignonette, lemon, horseradish 24
NC BIGEYE TUNA* crispy onigiri, caviar, sauce citron 22
CARPACCIO alla ROMANA* prime beef, celery, arugula, Parmigiano-Reggiano, Arbequina olive oil 21
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caviar

- WILLIAM D'AUVRAY selection,* sourdough-kizami blinis, crème fraîche, gribiche, shallots 90
TARTINE brioche, caviar,* gribiche, crème fraîche, chives 21
NUGGETS house aioli,* baby cucumber, caviar* dollop 22

snacks / small plates

- roasted CORN POTAGE sweet Spanner crab, chive mash 17
TAYLOR GARDEN TOMATOES French feta, Arbequina olive oil, crisp shallots 18
CAESAR local gem lettuce, our croutons, Parmigiano-Reggiano dressing* & snow, fries with eyes 17
EGGS MIMOSA (2) deviled eggs, crispy duck skin, pickled shallots, truite de mer* 14
YUZU-GLAZED grilled NC SPANISH MACKEREL arugula, kohlrabi, breakfast radish 21
puffed LOBSTER AGNOLOTTI roasted corn butter, snapdragon tomatoes, Siam basil, coconut 28
NC FLOUNDER GOUJONNETTES petite tomato salad, fines herbs tartar 25
whipped FOIE GRAS crisp baguette, blackberry gastrique 16
CAULIFLOWER dates, roasted pine nuts, brown butter tamari, lemon 15
smoked LOCAL CARROTS whipped chèvre, pistachio, toasted pumpkin seed 13
POMMES FRITES, duck fat aioli* 12

entrées

- LOUP de MER whole Esteros Lubimar sea bass, sauce Grecque, black garlic soubise 38
LOCAL POULET half chicken, sauce moutarde, fondant potato 30
DUCK à l'ORANGE* five spice, charred Chinese broccoli, orange brûléed, gastrique 40
PRIME BURGER* 10oz house ground patty, slow-cooked onion, Point Reyes blue, duck fat aioli,* frites 27
STEAK DIANE* beef tenderloin medallions, cognac, Dijon, shallots, Robuchon potatoes 48
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classics

served with potato du jour

- PRIME RIBEYE* 18oz, beurre noisette 78
DOVER SOLE (for two) sauce Meunière 120

*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.