

## TO SHARE

### OYSTERS

On the Half Shell with  
Cocktail Sauce & Mignonette  
*6 for 24*

### SHRIMP COCKTAIL

Tomato, Horseradish,  
Chili & Lemon  
*26*

### SCALLOP CEVICHE

Ceviche with Yuzu  
& Toasted Pistachio  
*20*

### BEEF TARTARE

Gaufrettes, Mustard & Horseradish  
*27*

### CHARCUTERIE

Selection of Swiss Cured Meats  
*28 - Small*  
*46 - Large*

### CAVIAR

With Crème Fraîche  
& Gaufrettes  
*130 per ounce*

### FRENCH FRIES

With Rosemary & Lemon  
*9*

### BONE BROTH

Thermos for the table  
*28*

## MAINS

### HUMM DOG

Bacon-Wrapped with Gruyère  
& Celery Relish  
*16*

### LOBSTER ROLL

Brown Butter & Bibb Lettuce  
*29*

### BURGER

Dry-Aged with Cheddar  
& Onion  
*19*

### CHICKEN SCHNITZEL

Sandwich with Holstein Sauce  
*19*

### LOBSTER SALAD

Iceberg Lettuce,  
Blue Cheese & Bacon  
*36*

## DESSERT

### MONT BLANC

Chestnut Purée with Vanilla Ice Cream  
& Meringue  
*16*

### CHOCOLATE

Mousse with Crème Fraîche  
*16*

### LEMON

Sherbet with Brut Champagne  
*18*