

Amur Imperial Caviar

Crème Fraîche, Pomme Rösti & Pickled Pearl Onion | 115

First Impressions

HARVEST SALAD

Blood Orange, Castelvetrano Olives,
Candied Pecans, White Balsamic | 19

BURRATA & MELON

Pickled Carrots, Cucumber, Frisée | 21

WAGYU TARTARE*

Black Garlic Aioli, Quail Egg, Gaufrette Potato | 24

VIOLET HALOED HAMACHI CRUDO*

Lemongrass-Coconut Milk, Finger Limes,
Squid Ink Tapioca | 24

Served Warm

BUTTERNUT SQUASH VELOUTÉ

Coconut Milk Panna Cotta, Cranberry Compote,
Spiced Pepitas | 16

HOKKAIDO SCALLOPS*

Vanilla-Celeriac Purée, Delicata Squash,
White Balsamic-Shallot Reduction | 32

LOBSTER FETTUCCINE NERO*

Butter Poached Lobster, Brandy-Cream Sauce | 32

SPANISH OCTOPUS

‘Nduja-Roasted Red Pepper Purée, Fingerlings,
Romanesco | 28

HUDSON VALLEY FOIE GRAS

Blueberry Mostarda, Brioche, Spinach,
Duck Jus | 34

Entrées

FORAGER’S RISOTTO	Chanterelles, King Trumpet, Roasted Chestnuts, Mascarpone	35
DOVER SOLE GRENOBLOISE*	Carnival Cauliflower, Brown Butter, Capers	50
SCOTTISH OCEAN TROUT*	Spiced Spinach Compote, Roasted Red Pepper, Lemon-Olive Oil Emulsion	38
ROCKFISH BOUILLABAISSÉ*	Pemaquid Mussels, Shrimp, Yukon Gold Potatoes	46
BRIOCHE-CRUSTED ALASKAN HALIBUT*	Herbed Farro, Brussels Sprouts, Mustard Beurre Blanc	49
PEKIN DUCK BREAST*	Belgian Endive, Confit Beech Mushrooms, Pickled Gooseberry	54
AUSTRALIAN RACK OF LAMB*	Pearl Couscous, Zucchini, Chermoula	62
LINZ HERITAGE FILET MIGNON*	Pomme Fondant, Maitake Mushrooms, Charred Baby Leek, Peppercorn Jus	62
BLACK ANGUS RIBEYE*	Parmigiano Reggiano Polenta, Vincotto Glazed Radicchio, Red Wine Jus...	56

ERIN CLAIRE General Manager • CHARLES KREISER Executive Chef

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase
your risk of food-borne illness, especially if you have certain medical conditions.*