

	Seafood platter *	95/135
	...Imperial caviar supplement	60
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R A W	Oysters with Szechuan mignonette *	26
	Clams with cucumber and jalapeño *	20
	Sea urchin with red shrimp and nori *	28
	Imperial caviar, crème fraîche, and Parker House rolls	65
	White shrimp with cocktail sauce *	26
	Nova Scotia snow crab with yuzu mayonnaise *	32
	Tuna tartare, hazelnuts, and basil *	24
S T A R T E R S	Marinated olives	9
	Jamón Ibérico de Bellota	28
	Foie gras and chicken liver pâté with endive marmalade and lavash	23
	Stracciatella, Meyer lemon, fennel	20
	Purple endive salad with pecans and Bayley Hazen Blue	21
	Potato and Raclette croquettes	16
	Anchovies and boquerones on toast	18
	Omelette with hackleback caviar and trout roe	32
	Rutabaga tart with marinated feta and black truffle	18
	Lamb ribs with yogurt and mojo verde	24
M A I N S	Steamed mussels with vin jaune, green garlic, and fries	31
	Lobster and crab dumplings in lobster yuzu broth	32
	Halibut with beets, rice, and hackleback caviar	40
	Chicken with leek, gouda, and sesame	36
	Wagyu steak with sunchoke and radicchio tardivo	40
S I D E S	Pea shoots with ponzu	10
	French fries	10
	Mushrooms	14

Please inform us if you have any allergies or dietary restrictions.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.

Cocktails			
Flamenco Sketches	Fino sherry, Dolin Blanc vermouth, bitters		17
Wilhelminia	Hibiscus-infused Tequila, lime, agave, Becherovka		17
Nihon Poi Highball	Suntory Toki whisky, plum, shiso, club soda		19
Tuxedo #2	Plymouth gin, Dolin Blanc vermouth, Maraschino, absinthe		19
Midsommar	Empirical Spirits 'Charlene McGee,' aquavit, Luxardo Bitter Bianco, Dolin Dry		19
Arboleda	Mezcal, Bigallet China-China Amer, Dolin Dry vermouth		20
La Grand-Rue	Hautes Glaces 'Cask 79' whisky, Saler's aperitif, macvin du Jura		24
Sparkling			
		glass	bottle
Hild, Elbling	Brut Sekt – Mosel, Germany NV	17	68
R. Pouillon,	'Les Terres Froides' Brut Blanc de Blancs – Champagne, France NV	30	120
Bérêche et Fils,	'Réserve' Brut – Champagne, France NV	29	116
Christophe Mignon,	'Pur Meunier' Brut Rosé – Champagne, France NV	28	112
Sherry			
José Estévez,	Fino 'Albariza' – Jerez de la Frontera, Spain NV	16	
Equipo Navazos,	'La Bota de Palo Cortado n°75' – Sanlúcar de Barrameda, Spain NV	23	
Bodegas Alonso (F. Méndez),	Palo Cortado VORS – Jerez de la Frontera, Spain NV	38	
White			
Celler Credo,	'Miranius' Xarel·lo – Catalonia, Spain 2018	16	64
Cabeças do Reguengo,	'Respiro' Seda – Alentejo, Portugal 2017	20	80
Peter Lauer,	'Unterstenberg' Riesling trocken – Saar, Germany 2018	24	96
Bellivière,	'Prémices,' Jasnières Chenin Blanc – Loire, France 2017	18	72
Palazzo Tronconi,	'Fregellae,' Frusinate – Lazio, Italy 2016	21	84
Henri Costal,	Chablis 'Les Truffières' – Burgundy, France 2017	26	104
Mas Jullien,	Pays de l'Hérault – Languedoc, France 2014	19	76
Rosé			
Thibaud Boudignon,	Rosé de Loire – Loire, France 2018	19	76
Red			
Luis A. Rodriguez Vazquez,	'Eidos Ermos' Ribeiro – Galicia, Spain 2016	20	80
Philippe Rossignol,	Côte de Nuits-Villages – Burgundy, France 2016	26	104
Casa de Saima,	'Tonel 10' Baga – Bairrada, Portugal 2018	17	68
Matteo Correggia,	Roero Nebbiolo – Piedmont, Italy 2017	16	64
Château Massereau,	'Cuvée K' Bordeaux Supérieur – Bordeaux, France 2008	22	88
Railsback Frères,	'Red Wine of Santa Ynez Valley' – Santa Barbara, California 2017	23	92
Beer & Cider			
Threes Brewing,	'Vliet' Pilsner – Brooklyn, NY (16 oz) 5.2%	12	
Stillwater,	'Extra Dry' Sake style saison – Stratford, CT (16 oz) 4.2%	12	
Evil Twin,	'Modern' IPA – Stratford, CT (12 oz) 6%	10	
Maine Beer Co.,	'MO' Pale Ale – Freeport, ME (16.9 oz) 6%	20	
Bell's Brewery,	Amber Ale – Comstock, MI (12 oz) 5.8%	10	
Gueuzerie Tilquin,	'Oude Gueuze' Sour – Rebecq, Belgium (12.7 oz) 7%	36	
Greenport Harbor,	'Black Duck' Porter – Greenport, NY (12 oz) 4.7%	10	
Domaine Lesuffleur,	'La Folletière' Apple cider – Normandy, France 2016 (750 mL) 7.1%	16	64
Non-alcoholic			
Yuzu basil	12	Soda verde	9
		Jasmine tonic	8