

Un

Tuna

akami / artichoke / sudachi | 26

Sea Urchin

cauliflower / minneola tangelos / green apple 🌱 | 28

Wild Red King Crab

foie gras / oxalis / bouillon corsé 🌱 | 28

Zebra Tomato

gold ossetra caviar / nepetella / black cherry 🌱 | 28

Madai

sashimi / cucumber / lemon verbena / ajoblanco 🌱 | 28

Blue Prawns

smoked pike roe / genmaicha tuile / dill & chive bouillon | 32

Scallop

lightly smoked / gold ossetra caviar / champagne hazelnut 🌱 | 36

Langoustine

slightly cooked / stuffed zita / swarnadwipa / green curry | 38

Frog Legs

blanquette / garlic bouillon / parsley velour 🌱 | 28

Deux

Black Bass

braised / artichoke & razor clams / ginger condiment / tumeric shoyu 🌱 | 39

Wild Turbot

poached / zucchini flower / costata romanesco / amontillado sabayon 🌱 | 42

Kampachi

barely grilled / kabu / combawa / lemongrass ginger infusion 🌱 | 39

Penne Millerighe

maine lobster / tarragon | 36

Squab

racan / roasted / orange condiment / farce à gratin / sauce diable 🌱 | 38

Wagyu Beef Cap

rosa bianca eggplant / gremolata / gekkeikan sake reduction 🌱 | 48

Leo’s Favorite Burger

prime beef / vermont cheddar / Essential secret sauce / french fries | 36

Desserts

Rhubarb

marmalade / kefir givré / parfum de rose 🌱 | 16

Tart “Tout Chocolat”

warm | 19

Royal Ann Cherry

osmanthus & elderflower / purple shiso sorbet / sakura 🌱 | 19

Mango

creamy & crispy rice / coconut emulsion 🌱 | 19

Soufflé

orange marmalade / green cardamom ice cream 🌱 | 19

Brebirousse D’Argental

caramelized walnuts / pineau des charentes | 28

Essential Classics

The Essential Martini

gin / vodka / cyril zangs eau de vie de cidre / thai bitters | 24

Rosalita

confianza reposado / mestizo mezcal / passionfruit / drambuie / chili salt | 22

Fosco

roku gin / campari / crème de cacao / amaro lucano | 22

Résolution

licor 43 / la colombe espresso / chocolate bitters | 23

Seasonal Cocktails

Always A Plum

louis roque la vieille prune / umeshu / dry vermouth / fino sherry | 23

Me Thyme

vodka / pomegranate / elderflower / thyme | 21

Daiquiri Exotique

coconut-washed rum / pineapple / lime / lemongrass / coconut froth | 25

Clear Sky

toki japanese whisky / cucumber / lavendar / blanc vermouth (clarified) | 22

Harvest Highball*

roku gin / strawberry / yuzu / soda | 19

*\$2 from every Harvest Highball will support City Harvest’s work feeding New Yorkers in need.

🌱 vegetarian, 🌱 gluten free. Raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illness. Please let us know about food allergies, and dietary preferences.