

Un

Tuna

akami / artichoke / sudachi | 22

Sea Urchin

broccolini / minneola tangelos / buckwheat ☎ | 28

Wild Red King Crab

foie gras / oxalis / bouillon corsé ☎ | 28

Zebra Tomato

gold ossetra caviar / nepetella / fresh almond ☎ | 28

Octopus

caramelized / black lemon / katakana curry carrot ☎ | 22

Blue Prawns

smoked pike roe / genmaicha tuile / dill & chive bouillon | 29

Scallop

lightly smoked / gold ossetra caviar / champagne hazelnut ☎ | 32

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 / sauce gourmande ☎ | 38

Kampachi

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

Penne Millerighe

maine lobster / tarragon | 34

Squab

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

Wagyu Beef Cap

rosa bianca eggplant / mint / gekkeikan sake reduction ☎ | 38

Leo’s Favorite Burger

prime beef / vermont cheddar / caramelized onions / french fries / house-made spicy ketchup | 32

Desserts

Ruby Red

hojicha mint sorbet / grapefruit confit ☎ | 16

Tart “Tout Chocolat”

warm | 19

Vacherin

strawberry / orange blossom / lime basil sorbet ☎ | 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 / lavender / 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.