

BAR SUMMER PRIX FIXE 65.

FIRST COURSE

CODDLED EGG
peas, fava beans, morels,
paloise mousseline

VITELLO TONNATO
braised veal cheek, tongue and sweetbread,
mustard greens, tuna dressing

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MAIN COURSE

RAVIOLO
spring vegetables, ricotta,
brown butter

GRILLED YELLOWFIN TUNA
fingerling potatoes, confit tomatoes,
picholine olives, pistou

SIRLOIN OF DRY AGED BEEF
bone marrow, green asparagus,
parsnip puree, sauce bordelaise

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DESSERT

RHUBARB
white chocolate, brown sugar,
lemon verbena, rhubarb sorbet

BABKA
dark chocolate, pistachio halva,
coffee-cardamom gelato

COCKTAILS 16.

JALOPI

Weller Reserve Bourbon, Basil Leaf,
Amber Rum, Bitters

AVIATION EXCELSIOR

Gin, Maraschino, Oleo Saccharum Syrup, Lemon,
House-Made Violet Bitters

CORNUCOPIA

Crop Organic Cucumber Vodka, Añejo Tequila,
Cinnamon & Pineapple Purée

FROM THE BARREL 18.

CONNIPTION

Weller Reserve Bourbon, Aperol Aperitivo, Foro Amaro Speciale,
Fresh Lemon Juice to Finish

WINES BY THE GLASS

Doyard, 1er Cru Blanc de Blancs Cuvée Vendémiaire Brut NV, CHAMPAGNE	24.
Fiano Di Avellino, Donna Paolina 2017, CAMPANIA	16.
Quincy, Domaine Mardon <i>Tres Vieilles Vignes</i> 2017, LOIRE	18.
Chablis, Goisot 'Faucertaine' 2016, BURGUNDY	22.
Rioja Rosé, Bodegas Muga 'Flor de Muga' 2017, SPAIN	20.
Tempranillo, Bodegas Pinuaga, Tierra de Castilla <i>200 Cepas</i> 2014, SPAIN	18.
Cerasuolo di Vittoria, Manenti <i>Nero D'Avola-Frappato</i> 2017, SICILY	21.
Givry 1er Cru, Domaine Xavier Besson 'Le Petit Prétan' 2016, BURGUNDY	24.