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| STARTERS |  |
| HUDSON VALLEY FOIE GRAS TERRINE\* 25  williams pear chutney, toasted hazelnuts, buttered brioche  FALL GREENS SALAD 18  endive, chicory, baby red oak lettuce, caramelized honey vinaigrette  BRUSSELS “CAESAR” SALAD 18  sourdough croutons, pecorino romano, truffles  WARM GOAT CHEESE SALAD 19  caramelized baby beets, bacon, lollipop kale  balsamic vinaigrette  MARKET OYSTERS\* 19 half | 36 dozen  shallot-banyuls mignonette  YELLOWFIN TUNA CRUDO\* 27  blood orange, pickled pearl onions, haricot verts sesame dressing | SPICY SEAFOOD BISQUE 24  jumbo shrimp ravioli, basil oil, calabrian chile  LIGHTLY SMOKED ORA KING SALMON\* 24  horseradish foam, crème fraîche, cucumber, salmon roe  EGG IMPERIAL +  AMERICAN STURGEON CAVIAR\* 27  creamed spinach, smoked salmon, potato  SPECK KNÖDEL 23  northern italian speck dumpling, sautéed chanterelles brown butter  CHIVE CAVATELLI 28 | 38  slow cooked spanish octopus, fava, smoked cherry tomatoes  LOBSTER + RICOTTA RAVIOLO 28  saffron foam, fennel salad, fines herbs |

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| ENTRÉES |  |
| WHOLE DOVER SOLE MEUNIÈRE\* 65  baby spinach, boston lettuce salad  parsley potatoes, lemon butter  LOCH DUART SALMON\* 35  sunchoke puree, caviar nage, crispy sunchoke  ROASTED ICELANDIC COD \* 39  shellfish caponata, sea foam, basil  SEARED DIVER SCALLOPS\* 38  saffron, japanese cauliflower, herb oil, italian hazelnuts  CARAMELIZED SONOMA CHICKEN 33  herbed gnocchi, baby brussels, onion chutney, chanterelles | PRIME BEEF FILET MIGNON\* 52  parmesan crust, artichoke, watercress, roasted garlic jus  HERB CRUSTED DUCK BREAST\* 48  sautéed chanterelles, glazed spring onion mushroom crêpes, lingonberry relish  SLOW BRAISED VEAL CHEEK 38  potato mousseline, chanterelles, lardo croutons  AUREOLE BURGER\* 25  applewood smoked bacon, aged cheddar, red onion  pickled ramp dressing + side of french fries |



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| SIDES |
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| FRENCH FRIES 8 |
| SAUTÉED MUSHROOMS 12  garlic, thyme |
| LOBSTER MAC AND CHEESE 19  parsley, garlic |
| ROASTED BRUSSELS SPROUTS 10  caramelized onion, pancetta |

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

BLACK ANGUS

BONE ON RIBEYE FOR 2

sauce béarnaise

choice of three sides

125

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

BLACK ANGUS

BONE ON RIBEYE FOR 2

sauce béarnaise

choice of three sides

125