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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, candied walnuts  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 | BUTTERNUT SQUASH VELOUTÉ 19  pickled squash, toasted pumpkin seeds, pumpkin seed oil  EGG IMPERIAL +  AMERICAN STURGEON CAVIAR\* 27  creamed spinach, smoked salmon, potato  “CACIO E PEPE” 21 | 2g +20 | 4g +38  tagliatelle, black pepper, parmigiano-reggiano  CHIVE CAVATELLI 28 | 38  slow cooked spanish octopus, fava, smoked cherry tomatoes  BUTTERNUT SQUASH RAVIOLI 26  goat ricotta, apple balsamic vinegar |

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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  ROASTED VENISON LOIN\* 54  celery root puree, braised red cabbage  pomme dauphine juniper berry jus  SLOW BRAISED VEAL CHEEK 38  potato mousseline, french porcini, 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 |
| BRAISED RED CABBAGE 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