

## APPETIZERS

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### LOBSTER CHOWDER | 10

Lobster, Bacon, Potato

### BABA GANOUSH | 8

Turkish Bagel, Garlic, Herbs

### WEDGE SALAD | 8

Egg Yolk, Blue Cheese, Pickled Onion, Bacon

### CONFIT DUCK TART | 15

Wild Mushrooms, Apricot, Goat Cheese

### SCOTCH EGG | 10

Dill Pickles, Grainy Mustard, Garlic Aioli

### CAVATELLI | 14

Chestnut, Fennel, Lemon Gel

### POACHED BAY SCALLOP | 12

Beech Mushrooms, Ginger, Shiro Dashi

### HUNGARIAN GOULASH | 10

Pork, Ricotta Gnocchi, Sour Cream

### LAMINATED BRIOCHE | 8

Serrano Ham, Mustard, Caviar

### STEADFAST CHARCUTERIE & CHEESE BOARD | 25

House Cured Meats, Seasonally Rotating Cheeses

### FOCACCIA | 8

Bacon, Leeks, Ranch Fried Shallots

### HUMBOLT FOG | 10

Beets, Pistachio, Citrus

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## CAVIAR SERVICE

Traditional Accoutrement

### WHITE STURGEON | 90

Medium Bead, Shiny Black, Sweet Buttery Flavor

### KRISTAL | 130

Medium Bead, Golden to Dark Brown, Buttery Flavor

### GOLDEN OSETRA | 180

Large Bead, Golden, Nutty Creamy Flavor

## ARTISAN BREAD

SMALL | 8    LARGE | 10

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### BREADS

FRENCH ROLL  
CHOCOLATE & CHILI SOURDOUGH  
BEET CIABATTA  
ORANGE BLOSSOM BRIOCHE  
EVERYTHING SOURDOUGH  
MULTIGRAIN PRETZEL

### PICKLES

VIOLET CAULIFLOWER  
CHOW CHOW  
PICKLED ONIONS

### OIL

HERB  
GARLIC SAFFRON  
DUXELLE

### BUTTER

HONEY OAXACAN  
PORT WINE  
SMOKED PAPRIKA

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## MAIN COURSE

### SEA SCALLOPS | 32

Parsnip, Carrot, Escargot

### ORAKING SALMON | 28

Spetzel, Cabbage, Dijon Cream

### DUCK BREAST | 32

Kale, Leeks, Brown Butter Espuma

### NY STRIP | 42

Beets, Pearl Onion, Au Poivre

### MILK BRAISED DUROC SHOULDER | 28

Smoked Potato, Brussels, Mustard

### LAMB CASSOULET | 30

Merguez Sausage, Cippolini Onions,  
Cannellini Beans

Executive Chef | Ender Oktayuren  
Pastry Chef & Partner | Christopher Teixeira  
Sommelier | Daphne Stratta

## IN-HOUSE DRY AGED

### FOURTEN-DAY DRY AGED WHOLE ROASTED DUCK | 65

Seasonal Presentation

### 35oz USDA PRIME LONG-BONE

### TOMAHAWK STEAK | 95

Brown Butter - Brioche Pull Apart

## CHEF'S TASTING MENU

### FIVE COURSE | 70

### TEN COURSE | 100

Full Table Participation Required  
Beverage Pairings Available Upon Request

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