

	Seafood platter *	95/135
	...Imperial caviar supplement	60
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R A W	Oysters with Szechuan mignonette *	26
	...Island Creek; Duxbury, MA	
	Clams with cucumber and jalapeño *	20
	Sea urchin with red shrimp and nori *	28
	Imperial caviar, crème fraîche, and potato chips	65
	White shrimp with cocktail sauce *	26
	Nova Scotia snow crab with watercress mayonnaise *	27
	Tuna tartare, hazelnuts, and basil *	24
	Hamachi with kombu and Bonji *	22
S T A R T E R S	Marinated olives	9
	Jamón Ibérico de Bellota	28
	Foie gras and chicken liver pâté with endive marmalade and lavash	23
	Market cruditéés with avocado and tonnato	17
	Stracciatella, Meyer lemon, fennel	20
	Purple endive salad with pecans and Bayley Hazen Blue	24
	Heirloom tomatoes with basil, cucumber, and feta	22
	Potato and Raclette croquettes	16
	Anchovies and boquerones on toast	18
	Omelette with hackleback caviar and trout roe	32
Lamb ribs with yogurt and mojo verde	24	
M A I N S	Steamed PEI mussels with vin jaune, green garlic, and fries	31
	Lobster and crab dumplings in yuzu broth	32
	Monkfish with tomato salsa, butter beans, and sesame	38
	Chicken with leek, Gouda, and lovage	36
	Wagyu steak, Béarnaise, summer squash, and hazelnuts	40
	Market lettuce salad	10
	Sautéed greens with ponzu	10
	French fries	10

Wine pairing      65

Please inform us of any allergies or dietary restrictions.

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