

	Seafood platter *	95/135
	...Imperial caviar supplement	60
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R A W	Oysters with Szechuan mignonette *	26
	...Puffer's Petite Wellfleets; Cape Cod, MA	
	...Hama Hama; Hood Canal, WA	
	Clams with cucumber and jalapeño *	20
	Sea urchin with red shrimp and nori *	21
	Imperial caviar, crème fraîche, and potato chips	65
	White shrimp with cocktail sauce *	26
	Nova Scotia snow crab with yuzu kosho mayonnaise *	27
	Tuna tartare, hazelnuts, and basil *	24
	Scallop crudo with coconut yogurt, tarragon, and ramps *	23
S T A R T E R S	Marinated olives	9
	Market crudités with avocado and tonnato	17
	Jamón Ibérico de Bellota	28
	Foie gras and chicken liver pâté with endive marmalade and lavash crackers	19
	Burrata, Meyer lemon, fennel	19
	Purple endive salad with pecans and Bayley Hazen Blue	19
	Butter lettuce, green beans, crème fraîche, and bottarga	18
	Potato and Raclette croquettes	16
	Squash blossoms stuffed with lobster in butter sauce	24
	Omelette with hackleback caviar and trout roe	32
M A I N S	Steamed PEI mussels, vin jaune, green garlic, and French fries	28
	Lobster and crab dumplings in yuzu broth	32
	Tuna with beets and black trumpet mushrooms *	35
	Chicken breast with asparagus, English peas, fava beans	36
	Sirloin flap steak with blue cheese custard, potatoes, and hazelnuts	41
	French fries	10
	Sautéed greens with ponzu	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.

Cocktails			
Flamenco Sketches	Manzanilla sherry, Dolin Blanc vermouth, bitters		17
Citrus Paradisi	Chile vodka, gin, grapefruit, lime		17
Tuxedo #2	Plymouth gin, Dolin Blanc vermouth, Maraschino, absinthe		18
Erskine Gwynne	White whiskey, Salers Aperitif, Dolin Blanc vermouth		20
El Mirador	Añejo Tequila, Cocchi Americano, Amaro CioCiaro		19
Bon Vivant	Neversink apple brandy, Yellow Chartreuse, Cardamaro		20
Matariki	Light and dark rums, falernum, kiwi, lime, cream		19
Sparkling		glass	bottle
Les Têtes, 'Têtes au Bois Dormant'	– Loire, France NV	17	68
Le Brun Servenay, 'Mélodie en C.,'	Brut Blanc de Blancs – Champagne, France NV	28	108
Bérêche et Fils, Brut Réserve	– Champagne, France NV	30	116
Christophe Mignon, 'Pur Meunier'	Brut Rosé – Champagne, France NV	28	108
Sherry			
Equipo Navazos, Manzanilla en Rama	– Sanlúcar de Barrameda, Spain NV	15	
Equipo Navazos, 'La Bota de Palo Cortado n°75'	– Sanlúcar de Barrameda, Spain NV	23	
Bodegas Alonso (F. Méndez), Palo Cortado VORS	– Jerez de la Frontera, Spain NV	38	
White			
Romain Chamiot, Apremont Jacquère	– Savoie, France 2017	15	60
Peter Lauer, 'Barrel X' Riesling	– Saar, Germany 2017	16	64
Domaine Richou, 'Chauvigné' Anjou Blanc	– Loire, France 2017	20	80
Luis Seabra, 'Xisto Ilimitado'	– Douro, Portugal 2017	18	72
Giovanni Almondo, 'Bricco delle Ciliegie' Arneis	– Piedmont, Italy 2017	17	68
A. & M. Tissot, 'Patchwork' Chardonnay	– Jura, France 2017 (1.5 L)	24	192
Knoll, Loibner Riesling Smaragd	– Wachau, Austria 2016	27	108
Rosé			
Schlosskellerei Gobelsburg, 'Cistercien' Rosé	– Kamptal, Austria 2017	16	64
Finca Torremilanos, 'Ojo Gallo' Clarete	– Ribera del Duero, Spain 2017	18	72
Red			
Guillaume Clusel, 'Traboules' Gamay	– Coteaux du Lyonnais, France 2017	15	60
Bitouzet-Prieur, Volnay 1 <sup>er</sup> Cru 'Les Aussy'	– Burgundy, France 2011	27	108
Domaine Giacometti, 'Cru des Agriate' Patrimonio	– Corsica, France 2015	17	68
Renato Fenocchio, Barbaresco	– Piedmont, Italy 2015	25	100
Comando G, 'La Bruja de Rozas' Garnacha	– Madrid, Spain 2016	19	76
Santa Duc, 'Habemus Papam' Châteauneuf-du-Pape	– Southern Rhône, France 2014	29	116
Château Massereau, 'Cuvée K' Bordeaux Supérieur	– Bordeaux, France 2007	22	88
Fauray, Syrah Collines Rhodaniennes	– Northern Rhône, France 2017	20	80
Beer & Cider			
Threes Brewing, 'Vliet' Pilsner	– Brooklyn, NY (16 oz) 5.1%	12	
Oxbow, 'Saison dell'Aragosta' Lobster farmhouse ale	– Newcastle, ME (16.9 oz) 4.5%	35	
Bell's, 'Two Hearted Ale' American IPA	– Comstock, MI (12 oz) 7%	10	
The Alchemist, 'Focal Banger' IPA	– Waterbury, VT (16 oz) 7%	20	
Brasserie des Voiron, 'Lug' Amber Ale	– Lucignes, France (11.3 oz) 6%	16	
Greenport Harbor, 'Black Duck' Porter	– Greenport, NY (12 oz) 4.7%	10	
Domaine Lesuffleur, 'La Folletière' Apple cider	– Normandy, France 2016 (750 ml) 7.1%	16	64
Sparkling water			7