

|                                      |   |        |
|--------------------------------------|---|--------|
|                                      | Seafood platter *   | 95/135 |
|                                      | ...Imperial caviar supplement                                     | 60     |
| <hr/>                                |   |        |
| R<br>A<br>W                          | Oysters with Szechuan mignonette *                                | 26     |
|                                      | ...Duxbury Gem; Duxbury, MA                                       |        |
|                                      | Clams with cucumber and jalapeño *                                | 20     |
|                                      | Red shrimp with sea urchin and nori *                             | 28     |
|                                      | Imperial caviar, crème fraîche, and potato chips                  | 65     |
|                                      | White shrimp with cocktail sauce *                                | 26     |
|                                      | Nova Scotia snow crab with watercress mayo *                      | 27     |
|                                      | Tuna tartare, hazelnuts, and basil *                              | 24     |
|                                      | Beef tartare, mushrooms, and smoked eggplant *                    | 24     |
| S<br>T<br>A<br>R<br>T<br>E<br>R<br>S | Marinated olives  | 9      |
|                                      | Prosciutto  | 18     |
|                                      | Foie gras and chicken liver pâté with endive marmalade and lavash | 24     |
|                                      | Market crudité with avocado and tonnato                           | 17     |
|                                      | Stracciatella, Meyer lemon, fennel                                | 20     |
|                                      | Purple endive salad with pecans and Bayley Hazen Blue             | 24     |
|                                      | Kohlrabi, beets, feta with pine and macadamia nuts                | 20     |
|                                      | Potato and Raclette croquettes                                    | 16     |
|                                      | Anchovies and boquerones on toast                                 | 18     |
|                                      | Omelette with hackleback caviar and trout roe                     | 32     |
| Asparagus, Hollandaise, and tobiko   | 24  |        |
| Lamb ribs with yogurt and mojo verde | 24  |        |
| M<br>A<br>I<br>N<br>S                | Lobster and crab dumplings in yuzu broth                          | 32     |
|                                      | Monkfish with tomato salsa, butter beans, and sesame              | 38     |
|                                      | Chicken with fava beans, peas, and spinach                        | 36     |
|                                      | Wagyu steak, Hollandaise, asparagus, nettles                      | 41     |
|                                      | 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.

|  |   |       |        |
|--|---|-------|--------|
| Cocktails  |   |       |        |
| Flora Spritz   | Lillet Blanc, lemongrass-infused gin, lemon verbena honey, cava |       | 17     |
| Flamenco Sketches  | Manzanilla sherry, Dolin Blanc vermouth, bitters                |       | 17     |
| Citrus Paradisi  | Chile vodka, gin, grapefruit, lime                              |       | 17     |
| Nihon Poi Highball   | Suntory Toki whisky, plum, shiso, club soda                     |       | 19     |
| 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     |
| Sparkling  |   |       |        |
|  |   | glass | bottle |
| Terres Blanches, Brut Ancestral – Loire, France 2017                             |   | 17    | 68     |
| J.M. Sélèque, 'Solesence, 7 Villages' Extra-Brut – Champagne, France NV          |   | 29    | 112    |
| 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  |   |       |        |
| Domaine de la Pépière, 'La Pépie' Muscadet Sèvre-et-Main – Loire, France 2018    |   | 15    | 60     |
| Keller, 'Limestone' Riesling – Rheinhessen, Germany 2018                         |   | 18    | 72     |
| Albamar, Rías Baixas Albariño – Galicia, Spain 2018                              |   | 17    | 68     |
| Koutsoyannopoulos, Assyrtiko – Santorini, Greece 2014                            |   | 18    | 72     |
| Guerila, Rebula – Primorska, Slovenia 2017                                       |   | 19    | 76     |
| Knoll, Grüner Veltliner Federspiel – Wachau, Austria 2017                        |   | 22    | 88     |
| Henri & Gilles Buisson, Saint-Romain 'La Perrière' – Burgundy, France 2015       |   | 25    | 100    |
| Rosé   |   |       |        |
| Moulin de Gassac, 'Guilhem' Pays d'Hérault – Languedoc, France 2018              |   | 16    | 64     |
| Vinca Minor, 'Hawkeye Ranch' Carignan – Mendocino, California 2017               |   | 20    | 80     |
| Scala, Cirò – Calabria, Italy 2018   |   | 17    | 68     |
| 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     |
| Frank Cornelissen, 'Susucaru' – Etna, Sicily, Italy 2017                         |   | 23    | 92     |
| Comando G, 'La Bruja de Rozas' Garnacha – Madrid, Spain 2016                     |   | 19    | 76     |
| Château Massereau, 'Cuvée K' Bordeaux Supérieur – Bordeaux, France 2007          |   | 22    | 88     |
| Faury, Syrah Collines Rhodaniennes – Northern Rhône, France 2017                 |   | 20    | 80     |
| Beer & Cider   |   |       |        |
| Stillwater, 'Extra Dry' Sake style saison – Stratford, CT (16 oz) 4.2%           |   | 12    |        |
| Oxbow, 'Momoko' Peach farmhouse ale – Newcastle, ME (16.9 oz) 7%                 |   | 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 Voirons, 'Lug' Amber Ale – Lucignes, France (11.3 oz) 6%           |   | 16    |        |
| Greenport Harbor, 'Black Duck' Porter – Greenport, NY (12 oz) 4.7%               |   | 10    |        |
| Stefan Vetter, Apple cider – Franken, Germany 2017 (750 ml) 7.0%                 |   | 15    | 60     |
| Sparkling water  |   |       |        |
|  |   | 7     |        |