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|---|---|--------|
|   | Seafood platter *   | 95/135 |
|   | ...Imperial caviar supplement                                     | 60     |
| <hr/>                                     |   |        |
| R<br>A<br>W                               | Oysters with Szechuan mignonette *                                | 26     |
|   | ...Puffer's Wellfleet; Cape Cod, MA                               |        |
|   | ...Baywater Sweets; Thorndyke Bay, WA                             |        |
|   | Clams with cucumber and jalapeño *                                | 18     |
|   | Sea urchin with red shrimp and nori *                             | 18     |
|   | Imperial caviar, crème fraîche, and potato chips                  | 65     |
|   | White shrimp with cocktail sauce *                                | 26     |
|   | Nova Scotia snow crab with yuzu kosho mayonnaise *                | 27     |
|   | Sea bream crudo with pomelo and chrysanthemum *                   | 24     |
|   | Tuna tartare, hazelnuts, and basil *                              | 24     |
| Scallop crudo with Asian pear and ramps * | 23  |        |
| S<br>T<br>A<br>R<br>T<br>E<br>R<br>S      | Marinated olives  | 9      |
|   | Salchichón de Bellota   | 17     |
|   | Jamón Ibérico de Bellota  | 26     |
|   | Burrata, Meyer lemon, fennel                                      | 18     |
|   | Purple endive salad with pecans and Bayley Hazen Blue             | 19     |
|   | Caesar salad *  | 17     |
|   | Croquettes with potato and Raclette                               | 15     |
|   | Poached oysters with potato and black truffle *                   | 29     |
|   | Omelette with hackleback caviar and trout roe                     | 32     |
|   | 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     |
|   | Tuna with maitake and wild onions *                               | 33     |
|   | Tilefish with clams, daikon, and ponzu                            | 36     |
|   | Duck breast, black trumpet mushrooms, and beets                   | 37     |
|   | Wagyu steak with potatoes, Taleggio, and kale                     | 39     |
|   | Whole grilled turbot with onions, capers, and Béarnaise - for two | 98/120 |

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                    | 16    |        |
| Citrus Paradisi   | Chile vodka, gin, grapefruit, lime                                  | 16    |        |
| Tuxedo #2   | Plymouth gin, Dolin Blanc vermouth, Maraschino, absinthe            | 17    |        |
| El Mirador  | Añejo Tequila, Cocchi Americano, Amaro CioCiaro                     | 18    |        |
| Fumata Bianca   | Yola mezcal, génépy, Dolin Blanc vermouth                           | 18    |        |
| Ceres   | Gin, kabocha squash, pepita orgeat, falernum, lemon, lime           | 17    |        |
| Bon Vivant  | Neversink apple brandy, Yellow Chartreuse, Cardamaro                | 20    |        |
| Khamti  | Smooth Ambler Bourbon, chai, cinnamon, cardamom, vanilla, egg white | 16    |        |
| Sparkling   |   |       |        |
|   |   | glass | bottle |
| A. & M. Tissot, Crémant du Jura Extra-Brut – Jura, France NV                          |   | 17    | 68     |
| Le Brun Servenay, 'Mélodie en C.,' Extra-Brut Blanc de Blancs – Champagne, France NV  |   | 28    | 108    |
| Frederic Savart, 'L'Ouverture,' Brut Blanc de Noirs – 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     |
| Noëlla Morantin, 'Les Pichiaux' Sauvignon Blanc – Loire, France 2017                  |   | 20    | 80     |
| J.B. Becker, 'Walkenberg' Riesling Kabinett trocken – Rheingau, Germany 2008          |   | 19    | 76     |
| Ciro Picariello, Fiano di Avellino – Campania, Italy 2017                             |   | 17    | 68     |
| Costador Terroirs Mediterranis, 'Metamorphika' Macabeu – Catalonia, Spain 2017        |   | 19    | 76     |
| Taupenot-Merme, Auxey-Duresses – Burgundy, France 2014                                |   | 25    | 100    |
| Château de Bonnezeaux, 'Montagne' Chenin Blanc – Loire, France 2017                   |   | 24    | 96     |
| Rosé  |   |       |        |
| Bründlmayer, Zweigelt – Kamptal, Austria 2017   |   | 16    | 64     |
| Enderle & Moll, 'Spätburgunder-Rosé' – Baden, Germany 2017                            |   | 18    | 72     |
| Red   |   |       |        |
| Domaine du Mortier, 'Sables' St.-Nicolas-de-Bourgeuil – Loire, France 2017            |   | 15    | 60     |
| Château de la Maltroye, Bourgogne Pinot Noir – Burgundy, France 2015                  |   | 23    | 92     |
| Domaine Giacometti, 'Cru des Agriate' Patrimonio – Corsica, France 2015               |   | 17    | 68     |
| La Prevostura, Bramaterra Nebbiolo – Piedmont, Italy 2012                             |   | 25    | 100    |
| Comando G, 'La Bruja de Rozas' Garnacha – Madrid, Spain 2016                          |   | 20    | 80     |
| Le Bihan, 'Vieillefont' Côtes du Duras – Southwest France 2012                        |   | 18    | 72     |
| Gramenon, 'Sierra du Sud' Syrah – Southern Rhône, France 2017                         |   | 24    | 96     |
| Beer & Cider  |   |       |        |
| Threes Brewing, 'Vliet' Pilsner – Brooklyn, NY (16 oz) 5.1%                           |   | 12    |        |
| Oxbow, Farmhouse Pale Ale – Newcastle, ME (11.2 oz) 6%                                |   | 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    |        |
| Brasserie des Voirons, 'Lug' Amber Ale – Lucignes, France (11.3 oz) 6%                |   | 16    |        |
| Maine Beer Company, 'Mean Old Tom' Stout – Freeport, ME (16.9 oz) 6.5%                |   | 18    |        |
| Domaine Lesuffleur, 'La Folletière' Apple cider – Normandy, France 2016 (750 ml) 7.1% |   | 16    | 64     |
| Still or sparkling water  |   | 7     |        |