

|                                      |  |        |
|--------------------------------------|--|--------|
|                                      | Seafood platter *  | 95/135 |
|                                      | ...Imperial caviar supplement  | 60     |
| <hr/>                                |  |        |
| R<br>A<br>W                          | Oysters with Szechuan mignonette *   | 26     |
|                                      | ...Fin de la Baie; New Brunswick, Canada                                   |        |
|                                      | ...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 chicory and bergamot *                                  | 22     |
| <br>                                 |  |        |
| S<br>T<br>A<br>R<br>T<br>E<br>R<br>S | Marinated olives   | 9      |
|                                      | Market crudités with miso and avocado                                      | 17     |
|                                      | Jamón Ibérico de Bellota   | 26     |
|                                      | Foie gras and chicken liver pâté with fennel 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     |
|                                      | Wild morels stuffed with lobster in butter sauce                           | 24     |
|                                      | Omelette with hackleback caviar and trout roe                              | 32     |
| Lamb ribs with yogurt and mojo verde | 24   |        |
| <br>                                 |  |        |
| M<br>A<br>I<br>N<br>S                | Steamed PEI mussels, vin jaune, green garlic, and French fries             | 26     |
|                                      | Lobster and crab dumplings in yuzu broth                                   | 32     |
|                                      | Tuna with beets and black trumpet mushrooms *                              | 35     |
|                                      | Roast chicken with cone cabbage and truffles – for one/for two             | 50/100 |
|                                      | Sirloin flap steak with blue cheese custard, potatoes, and hazelnuts       | 41     |
| <br>                                 |  |        |
|                                      | French fries   | 10     |
|                                      | Sauteed 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     |
| El Mirador  | Añejo Tequila, Cocchi Americano, Amaro CioCiaro            |       | 19     |
| Fumata Bianca   | Yola mezcal, génépy, Dolin Blanc vermouth                  |       | 19     |
| Bon Vivant  | Neversink apple brandy, Yellow Chartreuse, Cardamaro       |       | 20     |
| Khamti  | Appleton rum, chai, cinnamon, cardamom, vanilla, egg white |       | 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     |
| Weiser-Künstler, Riesling feinherb                      | – Mosel, Germany 2017                                      | 16    | 64     |
| Domaine Richou, 'Chauvigné'                             | Anjou Blanc – Loire, France 2017                           | 20    | 80     |
| Luis Seabra, 'Xisto Ilimitado'                          | – Douro, Portugal 2017                                     | 18    | 72     |
| Ciro Picariello, Fiano di Avellino                      | – Campania, Italy 2017                                     | 17    | 68     |
| Henri & Gilles Buisson, Saint-Romain 'La Perrière'      | – Burgundy, France 2015                                    | 25    | 100    |
| 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   |  |       |        |
| Arnaud Lambert, 'Clos Mazurique'                        | Saumur – Loire, 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     |
| Faury, 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, 'Heady Topper'                           | Double IPA – Waterbury, VT (16 oz) 8%                      | 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    |        |
| Domaine Lesuffleur, 'La Folletière'                     | Apple cider – Normandy, France 2016 (750 ml) 7.1%          | 16    | 64     |
|   |  |       |        |
| Sparkling water   |  |       | 7      |