

	Seafood platter *	95/135
	...Imperial caviar supplement	60
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R A W	Oysters with Szechuan mignonette *	26
	...Puffer's Petite; Cape Cod, MA	
	Clams with cucumber and jalapeño *	20
	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
	Hamachi with kombu and Bonji *	24
Beef tartare, mushrooms, and smoked eggplant *	24	
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	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, 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 A I N S	PEI mussels, vin jaune, and green garlic with fries	31
	Lobster and crab dumplings in yuzu broth	32
	Monkfish with tomatoes, beans, and sesame	38
	Chicken with peas and fava beans	36
	Wagyu steak, asparagus, tarragon, nettles, and Hollandaise	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, 'Solessence, 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
Koutsoyannopoulos, Assyrtiko – Santorini, Greece 2014		18	72
Forjas del Salnés, 'Leirana' Rías Baixas Albariño – Galicia, Spain 2018		20	80
Guerila, Rebula – Primorska, Slovenia 2017		19	76
Henri & Gilles Buisson, Saint-Romain 'La Perrière' – Burgundy, France 2015		25	100
I Custodi delle Vigne dell'Etna, 'Ante' Etna Bianco – Sicily, Italy 2015		23	92
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
Chandon de Briailles, Savigny-lès-Beaune – Burgundy, France 2017		25	100
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
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	
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	