

SHELLFISH & CAVIAR

OYSTERS & CLAMS	AMERICA'S BEST, DAILY SELECTION .....	18 / 12
MARINATED NANTUCKET BAY SCALLOPS	RUBY GRAPEFRUIT, JUNIPER BERRY, FENNEL, SHAVED CELERY.....	18
MARYLAND BLUE CRAB	HORSERADISH PANNA COTTA, TOMATO GELÉE .....	18
FOUR WINDS LOUISIANA GULF SHRIMP	SPICE-POACHED, BELVEDERE COCKTAIL SAUCE.....	16
MAINE LOBSTER	STEAMED AND CHILLED, YUZU.....	123
ICE COLD SHELLFISH PLATTER	MAINE LOBSTER, CRAB, SHRIMP, CLAMS, OYSTERS .....	FOR TWO 79
SELECTION OF CAVIARS	TRADITIONALLY GARNISHED.....	MP

APPETIZERS

BIBB WEDGE	CRISPY BACON, AVOCADO, CHERRY TOMATOES, OREGON SMOKEY BLUE .....	12
MARKET SALAD	CRISPY ARTICHOKE, PRESERVED LEMON, GOAT CHEESE .....	14
ROOT VEGETABLE SOUP	TOASTED CHESTNUTS, VANILLA, GREEN PEPPERCORN.....	9
BIGEYE TUNA TARTARE	ANCHO CHILI, ASIAN PEAR, MINT, TOASTED SESAME OIL .....	17
JONAH CRAB BEIGNETS	PIMENTON, GRILLED LEMON AND SWEET GARLIC AÏOLI.....	16
CAPE COD SQUID	SNOW PEAS, BABY LEEKS, MINT & LOBSTER VINAIGRETTE.....	12
BLACK TRUFFLE TORTELLINI	IBERICO HAM, PARMESAN, MUSHROOM BROTH .....	17
RED WINE BRAISED OXTAIL	BONE MARROW CUSTARD, FRISÉE, GRILLED MICHE .....	17
AMERICAN WAGYU TARTARE	CRISPY SHALLOTS, MUSTARD PAPER, OLIVE OIL POWDER.....	19 / 29

LUNCH SALADS

ALL SERVED WITH THEIR OWN UNIQUE BREAD

SEAFOOD

BUTTER-POACHED MAINE LOBSTER	BUTTERNUT SQUASH, PUMPKIN SEEDS, MÂCHE, BLACK TRUFFLES, WARM BRIOCHE .....	42
PECAN-CRUSTED GREAT LAKES PIKE	SUNCHOKES, GRAIN MUSTARD, NAVAL ORANGE, TARDIVO RADICCHIO, PECAN CORNBREAD .....	26
CRISPY SKIN ATLANTIC STRIPED BASS	RED BLISS POTATOES, LITTLE GEM LETTUCE, PEA LEAVES, WARM BACON DRESSING, POTATO FOCACCIA.....	28

MEAT

FOUR STORY HILL FARM QUAIL	SPINACH, FRISÉE, SHAVED PARSNIPS, ORGANIC QUAIL EGG, AGED SHERRY-MAPLE VINAIGRETTE, TOASTED WALNUT BREAD.....	29
DUROC PORK SCHNITZEL	CAPER-BROWN BUTTER VINAIGRETTE, FARM EGG, FINES HERB SALAD, WARM PUMPERNICKEL.....	25
ELYSIAN FIELDS LAMB LOIN	HEN OF THE WOODS MUSHROOMS, CAVATELLI, SWISS CHARD, SWEET GARLIC, GRILLED MICHE .....	36

MEATS & FISH

SERVED WITH CHEF'S SELECTION OF SIDE DISHES

OAK FIRED MEATS	WILD FISH	ACCOMPANIMENTS
14 OZ DRY AGED RIB EYE..... 39	TASMANIAN SEA TROUT ..... 29	MARROW BONES..... 15
10 OZ SKIRT STEAK ..... 29	BIGEYE TUNA ..... 34	GRILLED FOIE GRAS ..... 18
12 OZ NEW YORK STRIP ..... 38	FLORIDA COBIA..... 31	MAINE LOBSTER..... 36
8 OZ FILET MIGNON..... 42	TRUE DOVER SOLE ..... 62	FRESH PERIGORD TRUFFLE .. MP
AMERICAN WAGYU RIB EYE ..... 64		
DAKOTA BISON TENDERLOIN..... 50		
28 OZ PORTERHOUSE..... 72		

ALL STEAKS ARE SLOW-POACHED IN BUTTER AND FINISHED OVER WOOD COALS

