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***platters to share***

**shellfish tasting for two\***  
maine lobster  
kussi oysters  
dungeness crab salad  
spiced prawns  
alaskan king crab  
120

**signature caviars\***  
***parfait or traditional***  
golden osetra 475  
russian osetra 275  
siberian osetra 175

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***starters***

**bibb lettuce salad** radish, hearts of palm, valbreso feta, meyer lemon 17  
**potato leek soup** époisses espuma, dill crème fraiche, pistou 22  
**hamachi crudo\*** persian cucumber, avocado, sesame & sambal vinaigrette 27  
**heirloom beet salad** burrata, endive, hazelnut, truffle vinaigrette 23  
**artichoke ravioli** maine lobster, sicilian pistachio, sorrento lemon 28  
**hudson valley foie gras tart\*** brandied cherries, almond, pomegranate gelée 28  
**ahi tuna tartare\*** ancho chile, sesame oil, pine nuts, mint 28

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***for the table***

**whole-roasted hudson valley foie gras\*** carved tableside 210

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***entrées***

**phyllo-crusted sole** crab brandade, pea sprouts, sauce dijon 55  
**crispy skin snapper** crushed turnip, radish, caviar-dashi beurre blanc 52  
**ahi tuna\*** hudson valley foie gras, crispy potato, chanterelle 58  
**maine lobster pot pie\*** baby vegetables, truffle-lobster cream 85  
**"surf & turf"\*** wagyu ribeye, maine lobster tail, hudson valley foie gras 125  
**diver scallop\*** black truffle, cauliflower, brown butter emulsion 55  
**moulard duck breast** beet & huckleberry pancake, sunchoke, foie gras 55

***grilled & butter-basted steaks from america's pastures***

**bone-in angus filet mignon 10oz 63**

**prime new york strip 14oz 69**

**wagyu rib "eye" 6oz 78**

***accompaniments***

**lobster tail 22**

**king crab 19**

**béarnaise sauce 5**

**foie gras\* 19**

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***sides***

**crispy brussels sprouts 12**

**spicy broccolini 12**

**glazed mushrooms 16**

**truffled potato purée 16**

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\* HEALTH DISTRICT NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS. "THOROUGHLY COOKING FOOD OF ANIMAL ORIGIN, INCLUDING BUT NOT LIMITED TO BEEF, EGGS, FISH, LAMB, MILK, POULTRY, OR SHELL STOCK REDUCES THE RISK OF FOOD BORNE ILLNESS. YOUNG CHILDREN, THE ELDERLY, AND INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT A HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED."

