



platters to share

caviar

golden osetra
russian osetra
siberian osetra

chilled shellfish

maine lobster
oysters
crab
prawns
ceviche

hors d'oeuvres

foie gras pb&j
cured salmon
steak tartare
crab blt

parfait or traditional

mp per ounce

mp per person

18 per person

starters

fluke crudo yuzu dressing, umeboshi, hearts of palm 21

sunchoke soup diver scallop, almond streusel 18

heirloom beet salad burrata cheese, sylvetta, champagne vinaigrette 21

market greens pork belly lardon, spiced apple, raclette crouton 15

maine lobster tortellini baby fennel, citrus brown butter 22

hudson valley foie gras & pear medjool dates, pain perdu 27

tuna tartare ancho chile, sesame oil, pine nuts, mint 24

great for sharing in the middle

whole roasted foie gras carved tableside mp

entrées

salmon & foie gras granny smith apples, mushroom jus 44

phyllo-crusted sole crab brandade, sauce dijon 49

diver scallops celery root, red endive, spicy molasses 42

“three seas” tasting of japanese fish, bamboo rice, ginger vinaigrette 45

truffle-stuffed jidori chicken savoy cabbage, foie gras rice 36

loin of veal spaghetti squash, glazed sweetbreads, truffle sauce 41

maine lobster pot pie seasonal vegetables, truffle-lobster cream MP

rancher's cuts, our favorite steaks from america's pastures

porterhouse for two 110

Snake River Farms American Wagyu certified angus beef filet 59

ribeye 75

NY Strip 78

sides

foie gras rice 15

pecan streusel cauliflower 11

brussels sprouts 13

chef's tasting menu 98

wine pairing 55

HEALTH DISTRICT NOTICE:

CONSUMING RAW OR UNCOOKED MEAT FISH OR DAIRY INCREASES THE RISK OF ILLNESS