

Caviar... market price/limited availability

osetra golden/fruity & nutty flavor/firm, brown pearls
siberian sturgeon/buttery flavor/smooth, slate grey pearls
royal kaluga/mild buttery flavor/large black pearls

served w. traditional garniture



Starters...

salumi & cheese tasting of three/15 of six/22
japanese a5 wagyu* 2oz./shoyu mushroom/pickled shallot 45
carrot ginger soup/sesame crème fraiche/fried shiitake mushroom 9
escargot/prosciutto/spinach/shiitake mushroom/sherry cream emulsion 14
hudson valley foie gras/sweet onion confit/saffron onion marmalade/balsamic 22
diver scallop & mayport shrimp/wild ramp/red curry broth/grilled pineapple/pepper thread 15
bacon's farm kale salad/poached cherries/bacon/green parmesan dressing/salt-cured egg 10
bacon's farm mixed lettuce/shaved asparagus/roasted strawberries/yuzu vinaigrette 11
hawaiian tuna*/coconut rice/pickled shallot/cucumber/soy sauce espuma/tobiko 16
local fish ceviche*/smoked strawberry rhubarb gazpacho/cilantro/curry essence 13
chilled asparagus/blue crab salad/spinach cream/mango/gremolata 14
white wine mussels/tasso ham/shaved fennel/orange 16
fried polenta cake/wagyu bolognese/crème fraiche 15

Pasta...

house-made. gluten free available free upon request.

squid ink ravioli/scallop mousse/lobster/saffron cream/celery leaves 22
spinach gnocchi/duck confit/mushroom/la finissima ricotta/sage/amaretto cookie crumbs 19
bucatini/shrimp/fish/mussel/chorizo/braised fennel/spinach/charred tomato 18
radiatori/wagyu bolognese/parmesan/truffle oil 23

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Before placing your order, please inform your server of all food allergies.
20% gratuity will be added to parties of 6 or more.

Main Courses...

française of the evening/mint spinach/cherry tomato/roasted potato 32
greek bass/mint spinach cream/braised fennel/morel mushrooms/english peas 38
maine diver scallops/sweet corn puree/smoked zucchini, corn, & tomato/pickled rhubarb 38
chicken breast/sweet carrot puree/charred leek bread pudding/gremolata 27
prime beef tenderloin/braised kale/crispy onion/aged balsamic sauce 39

Specialty Cuts...

pork blade chop 16oz. 40
japanese A5 wagyu beef (4 oz. min) 19 per oz.
21 day wet-aged/14oz. kansas city strip 49
lamb ribs 32

Enhancements...

garlic butter shrimp 8
foie gras half 9/ **full** 18
peekytoe crab gratin 8

Sides... 6.00

roasted beets/orange/chive
green beans/shoyu/pickled garlic
risotto/roasted tomato/mascarpone
spring vegetables & potato/citrus butter/parmesan
pommes frites/rosemary/truffle oil
karst cheddar mac & cheese/panko
fried brussels sprouts/parmesan

Sweets...

soufflé of the evening 12
key lime baked alaska/graham blondie/macadamia nut/rum flame 12
flourless chocolate torta/balsamic strawberries/goat's cheese mousse/pink pepper meringue 11
petits fours tasting/french macaron/marshmallow/cookie/truffle 9
carrot cake/ginger gelato/chai caramel/florida orange 11
flight of gelato or sorbetto/trio 8