

## *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  
**maine diver scallops**/sweet corn puree/smoked zucchini, corn, & tomato/pickled rhubarb 38  
**hawaiian tuna**/cured pork dashi cream/asparagus/katsubushi/jamon iberico/pine nuts 42  
**greek bass**/mint spinach cream/braised fennel/morel mushrooms/english peas 38  
**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/mascarpone 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