

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
fennel celery soup/dehydrated apple slice/celery leaves 9
escargot/prosciutto/spinach/shiitake mushroom/sherry cream emulsion 14
bone marrow/pine nut pesto/ritz cracker crumbs/grilled toast/whiskey luge 19
beef & smoked bacon tartare*/brioche crouton/quail egg/smoked beef fat powder 13
baby arugula & shaved fennel salad/champagne pear/orange/yuzu vinaigrette/truffled almond 9
bacon's farm mixed lettuce/sauternes golden raisin/apple/apple cider vinaigrette 10
hudson valley foie gras/sweet onion confit/saffron onion marmalade/balsamic 22
hawaiian tuna*/roasted red pepper puree/pickled mushroom/tobiko/soy 16
japanese a5 wagyu 2oz./shoyu mushroom/pickled shallot 45
maine diver scallop & shrimp/saffron bourbon cream 14
p.e.i mussels/spicy red curry/lemongrass/lime zest 16

Pasta...

house-made. gluten free available free upon request.

squid ink ravioli/scallop mousse/lobster/saffron cream/celery leaves 22
bucatini/shrimp/fish/mussel/chorizo/braised fennel/spinach/charred tomato 18
spinach gnocchi/duck confit/mushroom/la finissima ricotta/sage/amaretto cookie crumbs 19
rigatoni/roasted sweet potato/red onion/gruyere/crème fraiche/sage 16
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...

duck breast/sweet carrot puree/charred honey carrot/carrot bread/gremolata 33
prime beef tenderloin/caramelized onion & cherry bread pudding/red onion/red wine jus 38
west coast halibut/congarée & penn purple rice/stewed oyster mushroom/coconut red curry 38
maine diver scallops/cauliflower cashew purée/roasted cauliflower & grape salad 38
française of the evening/mint spinach/cherry tomato/roasted potato 32

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 47
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
roasted fingerling potatoes/bacon/caramel/chives
pommes frites/rosemary/truffle oil
karst cheddar mac & cheese/bacon
fried brussels sprouts/parmesan
truffled vegetable pot pie

Sweets...

soufflé of the evening 12
petits fours tasting/french macaron/marshmallow/cookie/truffle 9
flourless chocolate torta/smoked bacon/potato chip/rosemary caramel/murray river salt 11
almond pound cake/poached pear/brie crema/valencia almond/fig purée/burnt honey sauce 10
pistachio pot de crème/framboise gelée/rose macaron/raspberry/pistachio crumble 10
coconut cheesecake mousse/graham crumb/pineapple/dulce de leche 10
flight of gelato or sorbetto/trio 8