

CAVIARS & CRUDOS

royal osetra/italy/fruity & nutty flavor/firm, brown pearls
siberian/north carolina/buttery flavor/smooth, slate grey pearls
white sturgeon/california/clean & creamy/dark grey to light brown
kaluga/china/mild buttery flavor/large black pearls

market price/limited availability
served w. traditional garniture



chef's selection of crudos

STARTERS

salumi & cheese tasting... three/15 six/22
japanese A5 wagyu 2oz.*/hot stone/miso/fried garlic/fresh wasabi 45
beef tartare "egg in a hole"*/brioche/quail egg/shaved summer truffle 15
escargot/prosciutto/spinach/shiitake mushroom/sherry cream emulsion 14
hudson valley foie gras/sweet onion confit/saffron onion marmalade/truffle oil 22
smoked mozzarella meatball/marinara/shaved pecorino/grilled bread 11
house-cured salmon/sesame toast/brillat savarin/cucumber pearls/caviar 16
florida rock shrimp & littleneck clams/israeli couscous/chanterelles/tasso ham 14
hawaiian tuna*/coconut rice/pickled shallot/cucumber/soy espuma/tobiko 14
fried fairytale eggplant/mozzarella burrata/roasted tomato jam 11
parisienne gnocchi/asparagus/garden pea/pine nuts/parmesan veloute 13
mezzelune/goat's cheese mousse/crispy prosciutto/spinach/celery leaves 14

SOUPS & SALADS

carrot ginger soup/sesame crème fraiche/tempura shiitake mushroom 9
summer corn chowder/blue crab/grilled corn/potato/puff pastry 11
mixed lettuce/bacon's farm/roasted garden vegetables/feta/green peppercorn vinaigrette 9
spinach & fennel salad/pancetta/pickled red onion/blueberries/salt-cured egg yolk/pecan oil 10
heirloom tomato & grilled zucchini/burrata mousse/pesto/gremolata/pine nuts 13

*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.

MAINS

tofu “scallops”/red curry/coconut rice/soy green beans 27
pasta bucatini/salmon escalopes/pancetta/cherry tomato/champagne pan jus 31
pasta radiatori/wagyu beef bolognese/shaved parmesan 27
north carolina fluke/eggplant cashew puree/escabeche/fried lemon 37
maine diver scallops/sweet corn puree/charred corn & blueberries 38
hawaiian tuna/almond romesco/asparagus/sweet & sour onion 41
prime beef tenderloin/pan-seared lemon potato/roasted summer squash 38
bone-in veal scaloppine 36
japanese A5 wagyu beef 19 per oz. (4 oz. min)
21 day wet-aged 14oz. kansas city strip 47
pork blade chop 40

ENHANCEMENTS

foie gras half/9 full/18
garlic butter rock shrimp 7
blue crab gratin 8

SIDES 6

risotto/spinach/garden peas
mac & cheese/karst cave-aged cheddar
fried brussels sprouts/parmesan
pommes frites/rosemary/truffle oil
pink lentils/persian spices
green beans/shoyu/pickled garlic
pan-seared potato/crème fraiche/scallion
grilled summer vegetables/almond pesto
roasted beets/orange/chive

SWEETS

soufflé of the evening 12
sweet corn crème caramel/blueberry sorbetto/caramel corn/salted caramel sauce 10
black forest flourless chocolate torta/anise soil/meringue mushroom/bitter almond chantilly 11
petits fours tasting/french macaron/marshmallow/cookie/truffle 9
kiwi cheesecake/graham crumb/coconut lime cream/black sesame crunch 11
flight of gelato or sorbetto/trio 8