

**FROM THE SEA**

**Six Local Oysters\* 21**

mignonette, cocktail sauce, lemon

**add 15 grams caviar +60**

**Bluefish Pâté 17**

herb salad, red onion, crostini

**Fluke Crudo\* 18**

sweet blueberry vinegar, fresh blueberry, pinenut

**Bigeye Tuna Crudo\* 24**

sesame oil, furikake, pickled radish

We proudly sell Wulf's Fish exclusively.

**FROM THE FARM**

**French Onion Soup 17**

veal stock, comté gourmandise, baguette

**Housemade Ricotta 18**

citrus, olive, root vegetable chips

**Steak Tartare\* 20**

fines herbes, caper, shallot, hen egg yolk, dijonnaise, toasted crostini

**Salumi Trio\* 24**

mustard, pickles, crostini

**Lyonnaise Salad 17**

quail egg, bacon lardons, dijon vinaigrette

**Grilled Caesar Salad 16**

romaine heart, anchovy, parmesan, crispy shallots

**Chef's Tasting Menus**

for the entire table

**Five-Course Tasting Menu 130 per guest**

**Seven-Course Tasting Menu 155 per guest**

A 3% surcharge is added to all guest checks. This fee solely benefits all non-tipped employees. This fee does not represent a tip or service charge for service staff.

## MAIN COURSE

### **Pan-Seared Halibut 44**

white asparagus puree, butter glazed asparagus,  
pickled green garlic, lemon oil

### **Head-On Australian Prawn 44**

housemade spaghetti, prawn cream, tobiko

### **Ricotta Parmesan Agnolotti 32**

pea tendril pesto, pistachio, english peas,  
pickled ramps, romanesco

### **Truffled Gnocchi 28**

mushroom ragu, madeira, shaved truffle

### **Rohan Duck Breast\* 46**

puy lentil, butter poached salsify, ramp top puree, duck jus

### **Crystal Valley Chicken 36**

braised leg, jalapeño corn bread, corn puree, onion jus

### **Ten-Ounce Ribeye\* 64**

potato robuchon, crispy garlic, wilted spinach, truffle demiglace

### **Eight-Ounce Westholme Wagyu Bavette Steak\* 75**

### **Ten-Ounce Brandt Striploin\* 75**

### **Sixteen-Ounce Bone-In Veal Chop\* 75**

## SIDES

### **Smashed Maine**

#### **Golden Potatoes 20**

cultured cream, chives

**add 5 grams caviar +22**

#### **Exotic Mushrooms 18**

madiera, chicken jus

#### **Charred Broccolini 14**

pickled calabrian peppers,  
lemon

#### **Thumbelina Carrots 13**

dukkah, pistachio, hazelnut,  
pickled golden raisin

Please note that some entrees may take 30 to 45 minutes to prepare.

\*Food marked with an asterisk are served raw or undercooked. Consuming raw or undercooked meats, fish, shellfish, or poultry may increase your risk of food-borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.