



3 courses \$89 w/wine \$149
 4 courses \$119 w/wine \$195
 5 courses \$153 w/wine \$248
 6 courses \$179 w/wine \$293

THE MENU

FRIDAY, FEBRUARY 21, 2025

ROYAL OSSETRA CAVIAR <i>(\$95 Supplement)</i>	Shallots, Egg Yolk, Chives, Crème Fraîche, Brioche Toast <i>Champagne, Laurent-Perrier "La Cuvée" Brut (France) NV</i>
RASPBERRY POINT OYSTERS ON THE HALF SHELL	Champagne Mignonette, Lemon Crown <i>Rías Baixas, Do Ferreiro (Spain) 2023</i>
RICH LOBSTER SOUP WITH CURRY	Intense Lobster Stock Reduction Finished with Cream, Butter-Poached Lobster, Curry Oil <i>Amontillado Jerez V.O.R.S., Byass "Del Duque" 30 Year</i>
FRENCH COCO BEAN SOUP	Iberico Ham, Chile de Árbol, Barolo Wine <i>Pinot Blanc, Sipp Mack "Tradition" (Alsace) 2022</i>
FRESH ARTICHOKE SOUP	Hand-Chopped Truffle, Brunoises of Artichoke, Reggiano, Arugula Oil <i>Soave Classico, Pieropan "Calvarino" (Veneto) 2022</i>
CORNMEAL-FRIED OYSTERS	Lemon Cayenne Mayonnaise <i>Crémant d'Alsace, Sipp Mack Brut (France) NV</i>
COCONUT SHRIMP	Coconut Milk and Lemongrass Sauce <i>Pinot Blanc, Sipp Mack "Tradition" (Alsace) 2022</i>
SALMON CARPACCIO	Toasted Benne Seeds, Poppy Seeds, Pink Peppercorn, Fresh Chives, Champagne Vinaigrette <i>Riesling, Dr H. Thanisch (Mosel) 2023</i>
STEAK TARTARE	Beef Tenderloin, House-Made Jalapeño Oil, Shallots, Fresh Lime, Toast Points <i>Côtes du Rhône, Domaine de la Vieille Julienne "lieux-dit Clavin" (S. Rhône) 2021</i>
ARUGULA AND FRISÉE SALAD	Aged Reggiano, Fresh Lemon, Ancient Greek Extra Virgin Olive Oil
GEM LETTUCE AND RADDICCHIO SALAD	Roasted Badger Flame Beets, Mandarin Orange, Vermont Goat Cheese, Passion Fruit Vinaigrette <i>Riesling, Dr H. Thanisch (Mosel) 2022</i>
GRILLED MARINATED OCTOPUS	French Coco Beans, Roasted Cherry Tomatoes, Arugula, Whole Grain Mustard Vinaigrette <i>Côtes du Rhône, Domaine de la Vieille Julienne "lieux-dit Clavin" (S. Rhône) 2021</i>
ESCARGOT IN LITTLE POTS	Wild Burgundy Snails, Roasted Cherry Tomato, Escargot Butter, Brioche Toast <i>Champagne, Alain Vincy Brut Rosé NV</i>
SHRIMP & GRITS	Andouille Sausage, Tasso Ham, Anson Mills Stone-Ground Creamy Grits <i>Chardonnay, Winderlea (Willamette Valley) 2019</i>
FRESH BLACK WINTER TRUFFLE RISOTTO <i>(\$75 Supplement)</i>	Aged Reggiano, Spanish La Bomba Rice <i>Châteauneuf-du-Pape, Domaine La Consonniere (S. Rhone) 2018</i>
PAN-ROASTED SEA SCALLOP	Spaghetti alla Chitarra, Crispy Bacon, White Wine and Reggiano Cream <i>Chardonnay, Vie di Romans "Ciampagnis Vieris" (Italy) 2022</i>
WHITE TRUFFLE FETTUCCHINE	Royal Trumpet Mushrooms, 24-Month Aged Reggiano, Butter Sauce <i>Pinot Noir, Rolly Gassmann (Alsace) 2019</i>
PAN-ROASTED WILD ROCKFISH	Oyster Mushroom Fricassee, Lemon Beurre Blanc <i>Chardonnay, Vie di Romans "Ciampagnis Vieris" (Italy) 2022</i>
PAN-ROASTED TURBOT	Roasted Cippolini Onions, Badger Flame Beets, Haricot Vert, Gordal Olives, Extra Virgin Olive Oil <i>Rueda, Nisia "Las Suertes" (Spain) 2023</i>
GRILLED RED SNAPPER	Wilted Baby Spinach, Saffron and Lemon Risotto <i>Marsanne, Yves Cuilleron "Les Vignes d'à Côte" (N. Rhône) 2022</i>
PAN-SEARED HUDSON VALLEY FOIE GRAS	Mandarin Oranges, Fresh Passion Fruit, House-Made Fresh Mango Granita <i>Sauternes, Château Doisy-Vedrine (France) 2004</i>
PAN-SEARED A5 JAPANESE WAGYU BEEF TENDERLOIN <i>(\$100 Supplement)</i>	Haricot Vert, Gordal Olive and Caper Relish, Ancient Greek Extra Virgin Olive Oil <i>Saint-Emilion Grand Cru Classé, Château La Marzelle (Bordeaux) 2020</i>
ROHAN DUCK BREAST	French Green Lentils, Lardons, Aged Sherry Vinaigrette, Red Wine Gamebird Reduction Sauce <i>Pinot Noir, Rhys (Santa Cruz Mountains) 2019</i>
ROHAN DUCK LEG CONFIT	Barolo Risotto, Roasted Carrots and Celeriac <i>Barbaresco, Albino Rocca (Italy) 2020</i>
GRILLED BEEF TENDERLOIN	Button Mushroom and Shallot Duxelle on Brioche Toast, Port Wine Sauce <i>Saint-Emilion Grand Cru Classé, Château La Marzelle (Bordeaux) 2020</i>
GRILLED MEDALLION OF VENISON	Roasted Poblano Peppers, Grilled Jalapeño Peppers, Crispy Polenta Cake, Barolo Reduction <i>Grenache, Railsback Frères "Cuvée Spécial" (Santa Barbara) 2021</i>
GRILLED LAMB RACK CHOP	Saffron Basmati Rice, Haricot Vert, Cucumber Yogurt, Lamb Reduction <i>Châteauneuf-du-Pape, Domaine La Consonniere (S. Rhone) 2018</i>

Gratuity of 20% is applied to parties larger than five. Please refrain from using cell phones in the dining room.

Cindy Wolf · Executive Chef & Owner
 Everardo Florentino · Chef de Cuisine