



APPETIZERS

- PERNOD-SCENTED ESCARGOTS** *Melted Leeks, Tomato & Garlic Butter...17-*
- SPRING VEGETABLE SALAD** *Flax Seed, Preserved Lemon, Chervil, Hemp Seed Vinaigrette...16-*
- BRAISED BEEF SHORT RIB** *Lapsang Souchong, Escarole, Shoestring Fries...17-*
- ROASTED BEET SALAD** *Mache, Pickled Shallots, Caraway Tuile, Shaved Pecorino...15-*
- SAUTEED FROG'S LEGS** *Grits, Sweet Garlic, Crouton, Parsley Sauce...18-*
- CLASSIC CAESAR SALAD** *Crisp Romaine, Parmesan Croutons, Creamy Garlic Dressing...15-*
- HAMACHI TARTARE** *Creamy Avocado, Radish, Seaweed Crisp, Aged Soy...16-*
- JUMBO LUMP CRAB CAKE** *Tomato, Cucumber & Mint Salad, Champagne Buerre Blanc...25-*

ENTRÉES

- CARAMELIZED SEA SCALLOPS** *White Beans, Baby Artichokes, Cured Olives, Roasted Lemon Oil...29-*
- MISO-MARINATED ATLANTIC HALIBUT** *Daikon, Carrot & Tatsoi Salad, Lemongrass Ching Xiuang Vinaigrette...34-*
- PAN-ROASTED ARCTIC CHAR** *Braised Greens, Double-Smoked Bacon, Rock Shrimp Polenta...28-*
- ROASTED GEORGES BANK COD** *Udon Noodles, Honshimeji Mushrooms, Bok Choy, Kimchee Flavor...31-*
- GIANNONE FARMS CHICKEN BREAST** *Duxelle, Rainbow Chard, Leg Confit, Black Truffle-Sweet Potato Puree...29-*
- BRAISED UPSTATE NEW YORK VEAL CHEEKS** *Poached Potatoes, Ratatouille, Shaved Gruyere, Madeira...36-*
- SEARED WILD BOAR TENDERLOIN** *Creamed Brussels Sprouts, Toasted Almonds, Grapefruit, Dijon Mustard Gastrique...37-*
- GRILLED PRIME GRADE SKIRT STEAK** *Roasted Shallots, Potato Gratin, Red Wine Reduction...32-*

Proprietors
David & Geoffrey Silva

Executive Chef
W. Scott Osif