



## 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...23-*

NO CELL PHONES PLEASE

20% GRATUITY FOR PARTIES OF SIX OR MORE • ENTRÉE SPLIT CHARGE 10-

\*CONSUMPTION OF RAW AND UNDERCOOKED FOODS MAY INCREASE THE RISK OF FOOD BORNE ILLNESS



## 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...54-*

### 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...51-*

### 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...56-*

### SEARED WILD BOAR TENDERLOIN

*Creamed Brussels Sprouts, Toasted Almonds, Grapefruit,  
Dijon Mustard Gastrique...57-*

### GRILLED PRIME GRADE SKIRT STEAK

*Roasted Shallots, Potato Gratin, Red Wine Reduction...52-*

Proprietors  
*David & Geoffrey Silva*

Executive Chef  
*W. Scott Osif*