

RAW

EAST & WEST COAST OYSTERS, CHERRYSTONE CLAMS / MP  
**Juniper Mignonette, Yuzu Cocktail Sauce, Lemon**

TRIO OF CAVIARS / MP

**Trout, Paddlefish, Kaluga, Buttered Brioche**

SEAFOOD PLATEAU / MP

**East & West Coast Oysters, Cherrystone Clams, Hamachi Crudo,  
 Nova Scotia Lobster Cocktail, Alaskan Snow Crab Claws**

YELLOWTAIL CARPACCIO / 28

**Porcini and Truffle Preserves, Citrus, Chili**

ROMAINE & SPRING HERB SALAD / 17

**Spring Peas, Market Radishes, Herbs, Dill Dressing**

BLACK KALE SALAD / 16

**Grilled Bread, Parmesan, Smoked Caper Dressing**

BARELY COOKED

MARINATED OLIVES / 6

**Lavender, Rosemary, Lemon, Pernod**

LAMB TARTARE / 19

**Smoked Yolk, French Blueberries, Walnuts, Black Truffle**

IPA BATTERED DATES / 12

**Smoked Wild Boar, Whole Grain Mustard**

SAVORY PLUM TART FOR TWO / 23

**Black Pepper, Wild Arugula, Parmesan**

CHICKEN LIVER PATE / 17

**Blackberry Conserva, Whole Grain Mustard**

FROM THE SEA

BRANZINO FOR TWO / 46

**Rosemary en Croute, Lemon**

DOVER SOLE A LA MEUNIERE / MP

**Spring Garlic, Snow Crab, Cara Cara Orange  
 Capers, Caviar**

LOBSTER SAINT JACQUES / MP

**Morels, Charred Lemon, Sherry, Lavender**

OF THE LAND

MILK BRAISED PORK SHOULDER / 34

**Jasmine Rice Soubise, Hen of the Woods Mushrooms, Sage**

DUCK & FOIE GRAS PIE / 52

**Cippolini Onions, Fingerling Potatoes, Tarragon Gravy**

APPLEWOOD SMOKED RABBIT FOR TWO / 87

**Rhubarb, Snail Butter, Elderflower, Laurel**

CHERRYWOOD SMOKED PORK CHOP / 72

**Green Strawberries, Rosemary, Pan Jus**

*for 2-4 guests*

ROSEMARY AGED RACK OF LAMB / 135

**Black Currant Conserva, Black Anchovy, Black Garlic, Spring Mints**

ROAST DUCK FLAMBE / 102

**Cherry Jus, Fingerlings Lyonnaise**

45 DAY DRY AGED BURGER / 38

**Red Wine Caramelized Onions, D'affinois, Brioche**

BRAISED OXTAIL / 32

**Mash, Madeira, Prunes, Thyme**

HAY SMOKED VEAL PORTERHOUSE / 59

**Blistered Cherries, Marrow Blanquette, Mint**

CHAMPVALLON DE TETE / 34

**Beef Cheek, White Wine Braised Veal, Chanterelles, Porcini**

60 DAY DRY AGED COTE DE BOEUF, KANSAS / 76

**Marrow Blistered Blackberries, Charred Prawn Butter**

BUTCHER'S BLOCK FOR THE TABLE,

120 DAY AGED WHISKEY TOMAHAWK RIBEYE / MP

**Lobster Butter, Smoked Vanilla, Summer Truffles, Thyme**

FOR THE TABLE

TARTIFLETTE, SAUTEED ONIONS, SAGE, D'AFFINOIS / 19

SPRING ONIONS, FENNEL POLLEN, BLACK PEPPER / 14

ROASTED CARROTS, HAZELNUT, BLACK ANCHOVY / 14

HERBED TRUFFLE FRIES / 12

"The devil is in the details. But so is salvation."

Hyman G. Rickover

*The kitchen is happy to accommodate vegan & vegetarian options upon request.  
 Please discuss with your server.*