

RAW

BARELY COOKED

EAST & WEST COAST OYSTERS, CHERRYSTONE CLAMS / MP

**Juniper Mignonette, Yuzu Cocktail Sauce, Lemon**

TRIO OF CAVIARS / 150

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

PETITE PLATEAU / 135

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

LE GRANDE COQUILLAGE / MP

**East & West Coast Oysters, Whole Dressed Lobster, Chilled Prawns,  
 Snow Crab Claws, Sea Urchin, Hamachi Crudo,  
 Marinated Spanish Anchovy, Smoked Oysters**

YELLOWTAIL CARPACCIO / 28

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

ROMAINE & SPRING HERB SALAD / 17

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

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**

BLACK KALE SALAD / 16

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

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 Crouete, Lemon**

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**

CHERRYWOOD SMOKED PORK CHOP / 72

**Bing Cherry Conserva, Mustard Seed, Savory**

APPLEWOOD SMOKED RABBIT FOR TWO / 87

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

*for 2-4 guests*

ROSEMARY AGED RACK OF LAMB / 135

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

ROAST DUCK FLAMBE / 120

**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 Rainier Cherries, Marrow Blanquette, Mint**

CHAMPVALLON DE TETE / 34

**Beef Cheek, White Wine Braised Veal, Cremini, Morels**

60 DAY DRY AGED COTE DE BOEUF, KANSAS / 85

**Marrow Blistered Blackberries, Charred Prawn Butter**

BUTCHER'S BLOCK FOR THE TABLE,

160 DAY AGED WHISKEY TOMAHAWK RIBEYE / MP

**Lobster Butter, Smoked Vanilla, Australian Winter 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

SAUTEED PEA LEAVES, CRISPY DUCK EGG, MINT, SUMMER TRUFFLES / 27

"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.*