

Dinner

Starters

St

Steak Tartare* 32 *gf*
Black Truffle, Yolk, Tallow Chips

Seared Tuna* 37 *gf*
Apple, Kohlrabi, Truffle

Seared Foie Gras* 38
French Toast, Pear, Miso, Espresso

Carrot Velouté* 28 *gf*
Smoked Trout Roe, Watermelon Radish, Crème Fraîche

Salads

Sa

Grilled Gem Lettuce 22 *gf*
Jasper Hills Bayley Hazen, Crème Fraîche, Herbs

Beet Salad 25 *gf, n*
First Snow, Pistachio, Mizuna

Pasta & Rice

Pa

Brillat Savarin & Truffle Pasta 36
Sourdough Casarecce, Chives

Rigatoni & Meatballs 34
Veal, Beef, Pork, Tomato

Mushroom Agnolotti 31
Forest Mushroom Broth

Risotto 34 *gf*
Chantrelles, Bacon Lardon, Fine Herbs

Regiis Ova Caviar

Available in 30g or 100g
Lemon Soufflé Blini, Potato Croquette,
Chive, Crème Fraîche

Ossetra* 170 | 540

Golden Ossetra* 250 | 765

Executive Chef: Keith Theodore | Chef de Cuisine: Colin Loomis | Pastry Chef: Barbara Marcos

For your convenience, 22% service charge is added to parties of 6 or more

Please inform your server of any dietary restrictions.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Please be advised that our kitchen regularly uses ingredients including soy, milk, eggs, fish, wheat, tree nuts, peanuts, and sesame.

gf : gluten free | **n** : contains nuts

Mains

Ma

Mero Bass* 70 gf
Radish, Trout Roe, Chive
Domaine Paul Pernot 1er Cru Folatieres +40/65

Rack of Lamb* 83 gf
Cherry Tomato, Eggplant, Lamb Jus
López de Herredia Viña Tondonia Reserva '01 +25/40

Lobster Bouillabaisse 72 gf
Mussels, Clams, Petite Vegetables
Château Simone Palette Rosé '24 +29/48

Dry Aged Rohan Duck* 71 gf
Leg Confit, Duck Jus
Domaine G. Roumier 1er Cru Clos de La Bussière '21 +75/125

Golden Chicken 68
Foie, Truffles, Chicken Jus
Witness Wines Reverie '23 +30/49

Cross Creek Wagyu 5/8oz* 65/85 gf
Sauce au Poivre Vert
Dalla Valle Collina '20 +30/49

The Nell Wellington* 80
Short Rib, Porcini, Foie
Brovia Barolo '21 +25/40

Concentrated Tomato 42 gf
Heirloom Beans, Radicchio, Parmigiano
Domaine Paul Pernot 1er Cru Folatieres +40/65

Fine & Rare Pairings Available By 3oz/5oz Pours

Sides

Si

Young Carrots 14 gf, n
Marcona Almonds, Sage

Cauliflower 14 gf
Za'atar, Sesame

Sautéed Foraged Mushrooms 14 gf

Marrow Whipped Potatoes 14 gf

Dessert

De

Choux Puff 19 n
Dark Chocolate, Hazelnut
Kopke 20 Year Tawny Port +20

Baked Alaska 19 n
Cherry, Pistachio, Meringue
Inniskillin Riesling Icewine '21 +40

Crème Brûlée 18 gf
Caramel, Palisade Peaches, Earl Grey
Domaine des Baumard Quarts de Chaume '08 +25

Strawberry 17
Yogurt, Balsamic, Mint
Château Rieussec Sauternes '19 +40

Executive Chef: Keith Theodore | Chef de Cuisine: Colin Loomis | Pastry Chef: Barbara Marcos
For your convenience, 22% service charge is added to parties of 6 or more
Please inform your server of any dietary restrictions.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Please be advised that our kitchen regularly uses ingredients including soy, milk, eggs, fish, wheat, tree nuts, peanuts, and sesame.
gf : gluten free | n : contains nuts

Ro	Rotating Fine & Rare Wines By the Glass	3oz/5oz
	Domaine Paul Pernot Chardonnay <i>1er Cru Folatières</i> Puligny-Montrachet, France	40/65
	Schlossgut Diel Riesling <i>Burgberg G.G.</i> Nahe, Germany '19	28/45
	Château Simone Provençal Blend <i>Palette Rosé</i> Provence, France '24	29/48
	Domaine G. Roumier Pinot Noir <i>1er Cru Clos de la Bussière</i> Morey-Saint-Denis, France '21	75/125
	Witness Wines Pinot Noir <i>Reverie</i> Willamette Valley, Oregon '23	30/49
	López de Heredia Tempranillo <i>Viña Tondonia Reserva</i> Rioja, Spain '01	25/40
	Brovia Nebbiolo <i>Barolo</i> Piedmont Italy '21	25/40
	Dalla Valle Cabernet Sauvignon Blend <i>Collina</i> Napa Valley, California '20	30/49
Sp	Sparkling	5oz/8oz
	Bisot <i>Jeio Brut Prosecco</i> Veneto, Italy NV	16/25
	Raventós i Blanc <i>de Nit Brut Rosé</i> Conca del Riu Anoia, Spain '23	19/30
	Gusbourne <i>Blanc de Blancs</i> Kent, England '19	35/56
	A. Lamblot <i>Intuition Nature</i> Champagne, France NV	38/60
	Billecart-Salmon <i>Brut Rosé</i> Champagne, France NV	45/70
Wh	White/Rosé	5oz/8oz
	Karthäuserhof Riesling <i>Bruno Feinherb</i> Mosel, Germany '23	16/25
	Bailly-Reverdy Sauvignon Blanc <i>Frank & Aurélien</i> Sancerre Loire Valley, France '25	23/36
	Schloss Gobelsburg Grüner-Veltliner Kamptal, Austria '24	16/25
	Bernard Defaix Chardonnay <i>Chablis</i> Burgundy, France '25	19/30
	DuMOL Chardonnay <i>HHS</i> Napa Valley, California '23	29/46
	Henri Prudhon Chardonnay <i>1er Cru Sur Gamay</i> St.-Aubin, Burgundy '23	33/52
	Château Minuty Provençal Blend <i>Prestige Rosé</i> Côtes de Provence, France '25	18/28
Re	Red	5oz/8oz
	Jean Foillard Gamay <i>Beaujolais-Villages</i> Beaujolais, France '23	19/30
	Sylvain Pataille Pinot Noir <i>Marsannay</i> Burgundy, France '23	30/48
	Occidental Pinot Noir <i>Freestone-Occidental</i> Sonoma, California '24	25/40
	Tregole Sangiovese <i>Chianti Classico</i> Tuscany, Italy '24	19/30
	Hermanos Peciña Tempranillo <i>Reserva</i> Rioja, Spain '17	19/30
	Burgess Cellars Cabernet Sauvignon <i>Contadina</i> Napa Valley, California '18	29/46
	Château Ducru-Beaucaillou Bordeaux Blend <i>Petit Ducru St.-Julien</i> Bordeaux, France '21	30/48

Cocktails



Nellgroni	Gin, Scarlet Aperitivo, Cappellano Barolo Chinato 36
Fresh Cut	Dill Vodka, Ginger, Lemon, Egg White 28
Spiced Espresso	Vodka, Espresso, Pumpkin Spice 28
Fall Blossoms	Gin, Lemon, Fennel Blossom Honey 30
Harvest Gold	Reposado, Calvados, Spiced Pear, Lemon, Honey 28
Walk In The Orchard	Peach Bourbon, Lemon, Peach Cheong 32
Smuggler’s Beach	Rum, Creme de Banana, Tepache, Coconut, Nutmeg 32
Autumn Sun	Rye, Allspice, Rhubarb, Orange, Cinnamon 30

Zero Proof



Twilight Bloom	Non-Alcoholic Gin, Lemon, Honey, Elderflower Tonic 20
Gazoz	Raspberry Hibiscus, Lavender, Sparkling Water 16

Alcohol Free



Athletic Brewing	‘Athletic Lite’ Lager, Stratford, Ct 10
Athletic Brewing	‘Run Wild’ IPA, Stratford, Ct 10
Thompson & Scott	Noughty NA Sparkling Chardonnay, Spain 15
Leitz Riesling	Eins Zwei Zero NA 11
Leitz Pinot Noir	Zero Point Five De-Alcoholized Baden, Germany 14

Beers



Draft	
Lager	Peroni, Italy 12
Hazy IPA	Oskar Blues, Longmont, Colorado 12
Mexican Lager	SKA, Durango, Colorado 12
Tangerine Blonde	Telluride, Colorado 12
Bottle/Can	
Lager	Corona ‘Extra’, Mexico 10
Lager	Stella Artois, Belgium 10
IPA	Aspen Brewing ‘Independence Pass’, Aspen, Colorado 10
Gluten Free	
Lager	Estrella Damm ‘Daura’, Spain 10
Cider	
Off-Dry	Stem Cider, Lafayette, Colorado 14