STARTERS

Organic Market Greens
fresh herbs & sherry vinaigrette **12**

Caesar Salad
Young romaine, buttered croutons, red anchovies & tangy parmesan dressing **14**

Beetroot & Blue Cheese Salad Toasted pine nuts, wild arugula, balsamic vinaigrette **14**

Winter Spinach Salad
candied nuts, chopped egg, Bermuda onion, bacon croutons, whole grain mustard vinaigrette **16**

Chilled Foie Gras & Crisp Pastry
frisÉe salad, brown butter apple sauce, toasted walnuts **22**

angus Beef Tartare
Traditionally seasoned with crostini **18**

Chicken Fried SweetBreads
Gold potato & Emmental croquettes, morel Gravy, Brussels sprouts **18**

Baked Oysters Poblano
Wianno bay oysters, bacon, hollandaise **22**

Shrimp Dynamite
baked with asparagus, scallions, spicy mayo & soy reduction **18**

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PASTA

Lobster Ravioli
Hijiki, spicy uni butter **30**

Black Tagliolini & Squid
Speck, jalapeño, squid ink, lime, coriander **28**

Wild Mushroom Forestière Fazzoletti
Black forest ham, garlic and herbs, hand cut handkerchiefs **28**

HOMEMADE RICOTTA GNOCCHI
Wild mushroom stuffed, Thai pesto cream **26**

Black Smoked Salmon agnolotti
Smoked salmon, Seared Nantucket Bay scallops, lemon vermouth cream **30**

Sweet Potato & King Crab Tortelloni
barbecued butter **32**

black Pepper Fettuccini
Coca-Cola Braised Short Rib Bolognese **26**

Smoked Mozzarella Mezzaluna
Fresh tomatoes, thyme & evoo **22**

CLASSIC CAVIAR SERVICE

BLINIS, TOAST POINTS, BERMUDA ONION, CHIVE, EGG, CRÈME FRAÎCHE, LEMON

PER OUNCE

ROYAL OSETRA GOLDEN FARM RAISED ISRAEL 180

PRIME OSETRA FARM RAISED ISRAEL 160

DOM PETROFF OSETRA FARM RAISED SIBERIA 120

AMERICAN CAVIAR TRANSMONTANUS FARM RAISED CALIFORNIA 80

EXECUTIVE CHEF MILES ANGELO
SOUS CHEF
MICHAEL ZIEMER

RAW

TUNA CRUDO
Blue fin tuna, jalapeño, coriander, lime, smoked paprika oil,

Toasted pine nuts **18**

Rainbow Tartare

blue fin tuna, Tasmanian ocean trout, Nantucket bay scallops, fresh horseradish, lemon olive oil, crisp polenta **20**

SALMON RIBBONS

Cucumber, daikon, konbu, sesame mayo, scallions, wasabi oil, crispy onions **18**

KING CRAB TIRADITO

Yuzu, soy, coriander, aji Amarillo, miso powder **22**

ENTREES

BLACK OLIVE MARINATED MONKFISH
baby bok choy, garam masala butter **34**

Confit of Ocean SALMON KONBU, Daikon & FENNEL SALAD, WASABI OIL, SALMON ROE **32**

Lemon Crusted Chilean Sea Bass
shrimp & coconut sausage, crisp sweet shrimp, spicy rosemary and lemon grass broth **38**

Smoked loin of elk
watercress, humitas, sweet onion, black mole **42**

peppercorn seared filet of black angus Braised bacon, HARICOT VERT, pearl onion bordelaise **42**

Tomato Crusted Rack of Lamb Maytag au gratin potatoes, toasted almonds, roasted artichoke, apricot sauce **44**

Fire Grilled Bison New York
arugula salad, beefsteak tomato, garlic herb butter **48**

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FOR TWO

Prime Ribeye of Angus Beef
fire grilled dry aged ribeye, beer battered onion rings, horseradish cream **75**

Roasted Chicken L'Ami Louis
watercress, roasted potatoes, garlic, parsley **65**

SIDES

ASPARAGUS **roasted chicken POTATOES**
ONION RINGS **wilted spinach**
pommes frites **whipped potatoes** **garlic cheese bread**

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