

STARTERS

SCALLOPS 18

HIBISCUS CURED, SHISHITO HOT SAUCE,
PLANTAIN, COCONUT,
"MARGARITA" VINAIGRETTE

TUNA 19

HARISSA CURED YOLK, CUCUMBER,
WHITE SOY YOGURT, MICRO CILANTRO,
CUMIN WAFERS

BEEF CARPACCIO 22

HORSERADISH FUNNEL CAKE,
ASPARAGUS ICE CREAM,
MINUS 8 VINAIGRETTE

MORELS 17

MOREL ROYAL, DUCK EGG,
FIDDLEHEAD FERN PESTO, BAGUETTE

OYSTERS 18/36

HALF SHELL OR BIENVILLE,
APPROPRIATE ACCOUTREMENTS

CRAB TWO WAYS 22

MARYLAND CRAB CAKE,
COLD CRAB SALAD, AVOCADO,
ROASTED RED PEPPER, FRIED HOLLANDAISE

FOIE GRAS 26

CHOCOLATE CAKE, TORCHON, SEARED,
APRICOT MARMALADE,
SALT ROASTED PISTACHIOS

SOUPS

FRENCH ONION 15

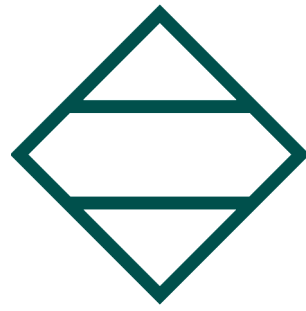
BRIOCHE, COMTE, FINE HERBS

LOBSTER BISQUE 24

COMPRESSED PUFF PASTRY,
BRANDY POACHED TAIL, MIRE POIX,
FRAWNS

ROASTED RED PEPPER 12

HOUSE CURED LOX,
WHIPPED CRÈME FRAICHE, FENNEL



BEEF MENU

ALL STEAKS INCLUDE CHOICE OF ONE OPPORTUNITY AND SAUCE
ADDITIONAL SAUCE 3

STEAKS AVAILABLE "AU POIVRE" UPON REQUEST

CERTIFIED ANGUS

48OZ TOMAHAWK RIBEYE CHOP* \$95

DINNER FOR TWO INCLUDES TWO OPPORTUNITIES

20OZ BONE IN KANSAS CITY* \$56

18OZ. RIB-EYE* \$49

17 DAY AGED

8OZ FILET MIGNON* 47

12OZ FILET MIGNON* 59

10OZ NEW YORK STRIP* 39

STEAK TEMPS

BLUE- VERY RED, COLD CENTER

RARE- RED, COOL CENTER

MEDIUM RARE- RED, WARM CENTER

MEDIUM- REDDISH PINK, HOT CENTER

MEDIUM WELL- MILD PINK, HOT CENTER

WELL DONE- NO PINK, HOT CENTER

SAUCES

BÉARNAISE

CABERNET

HORSERADISH CREAM

BRANDY PEPPERCORN

CHIMICHURRI

AQUEOUS STEAK SAUCE

SUPPLEMENTS

CRAB CAKE* 18

LOBSTER TAIL*22

BLUE CHEESE BUTTER 5

FOIE GRAS 22

AQUEOUS

SALADS

"CAESAR" 13

BABY RED AND GREEN ROMAINE,
DEHYDRATED PICKLED RED ONION,
WARM BRIOCHE CUSTARD,
PRESERVED LEMON CRÈME,
BLACK PEPPER PARMESAN TUILE,
ANCHOVY, TOMATO

SPINACH 13

HONEY POACHED FIGS, RICOTTA SALATA,
TOASTED PINE NUTS,
ORANGE BLOSSOM VINAIGRETTE

BABY KALE & ARTICHOKE 15

ROASTED, SHAVED, PIQUILLO PEPPER,
BABY KALE, PECORINO,
HOUSE CURED DUCK PROSCIUTTO,
SUNNY SIDE QUAIL EGG,
WARM PROSCIUTTO VINAIGRETTE

ENTRÉES

ELYSIAN FIELD LAMB 46

SPICED CHOPS, RATATOUILLE, FALAFEL,
SAFFRON YOGURT, OLOROSO GASTRIQUE

VEAL 53

ARTICHOKE TARTLET, CONFIT TOMATO,
HAZELNUT GREMOLATA,
ROASTED GARLIC AGRODOLCE

TUNA 37

RARE SEARED, MANGO, RADISH,
MIZUNA, PUFFED RICE NOODLES,
KALAMATA CARAMEL,
CALABRIAN CHILI AIOLI

SCALLOPS 38

FAVAS, MORELS, CANNELINI, PEA SHOOTS,
WARM NDUJA VINAIGRETTE

BEEF WELLINGTON 30

ROASTED BEETS, MUSHROOMS, PHYLLO,
DIJON, PEAS, WALNUT VINAIGRETTE

FOOTPRINT FARMS

ROAST CHICKEN 34

GARLIC BASTED, BLACK GARLIC,
BABY CARROTS, LEMON THYME ESSENCE

CHILEAN SEA BASS 39

KING TRUMPET MUSHROOMS,
TAHINI FARRO, "SHRIMP TAPENADE",
PONZU BUTTER

OPPORTUNITIES 10 EACH / 3 FOR 25

SPRING VEGETABLE SUCCOTASH

MORELS, FIDDLEHEADS, SPRING ONIONS,
ENGLISH PEAS, FAVA BEANS

JUMBO ASPARAGUS

GRILLED, BASIL PESTO, RICOTTA SALATA

HAKKA NOODLES

SPRING VEGETABLES, SWEET AND SPICY GLAZE

WHIPPED POTATOES

FOIE GRAY 5

SPINACH

SAUTE OR CREAM

POMME FRITES

BLACK TRUFFLE BUTTER, HERBS, PARMESAN

SALTED BAKED POTATO

AQUEOUS MAC AND CHEESE

BACON VELOUTE, APPLEWOOD SMOKED BACON,
5 CHEESES

CRISPY CAULIFLOWER

PICKLED GRAPES, SABA VINAIGRETTE

MUSHROOMS AND PEARLS

BALSAMIC HERB BUTTER