



Dinner Menu

STARTERS

- Buttermilk Fried Quail*** grilled corn, frisee, prosciutto, tomato aioli **15**
- Naan Bread*** pancetta, mushroom, red onion, avocado, egg, crème fraiche **12**
- Confit Lamb Belly** radish, tomato-garlic jam, sourdough **14**
- Grilled Octopus** carrot, scallion, fingerling potato, bottarga **15**
- New York & Hamachi*** green bean, carrot, gazpacho, bulls blood **17**
- Salumi Plate** cured meats, cheese, house made pickle, grilled bread **13**

SOUPS & SALADS

- Soup of the Day** **5**
- Seafood Chowder** **8**
- Romaine** crouton, parmesan reggiano **9**
- Mesclun Greens** hazelnut, carrot, radish, cucumber, tomato **8**
- Butter Leaf** beet, orange, mustard seed, manchego, cucumber, avocado **12**

ENTRÉES

- White Shrimp*** **34**
roasted onion-spinach tortellini, arugula, chevre, caramelized honey-sherry gastrique
- Sturgeon*** **30**
basmati rice, clams, mussels, squash, red curry, coconut
- Hanger Steak*** **34**
yukon gold potato, marrow, carrot, asparagus, black garlic butter
- Lobster*** **38**
parmesan risotto, corn, onion, mushroom, scallion, lobster bisque
- Chicken Pot au Feu Style** **24**
potato, carrot, oyster mushroom, fennel, herbs, rich broth
- Pork Osso Buco** **29**
celery root, red onion, cauliflower, tomato, pepita-gremolata

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

Not every ingredient is listed on our menus. If you have dietary restrictions or food allergies, please inform your server and our culinary team will gladly assist.

A 21% service fee will be added to parties of 8 or more.

