

Appetizers

Soup

Chef's Daily 18

Burrata

Compressed Honey Crisp Apple Crispy Pancetta Pomegranate Pearls

36

Add Sturgeon Caviar 15

Cured and Braised Beef Short Rib

Roasted Garlic Pomme Purée Horseradish Meringue Braised Shallots 32

Broccoli & Kale Salad

Soft Boiled Egg Creamy Garlic & Parmesan Dressing Bacon 24

Wedge Salad

Iceberg Lettuce, Dill Buttermilk Blue Cheese Double Smoked Bacon 24

Seafood Tower

Whole Lobster Jumbo Shrimp East Coast Oysters Snow Crab Claws **250**

Oysters **②**

Half Dozen | Full Dozen 32 | 63

Fresh Sheeps Milk Ricotta Raviolo

Fresh Black Truffle Parmesan Cream

34

Shrimp Cocktail

Cognac Cocktail Sauce Lemon Wedges 42

Charcuterie Board for 2

Premium Selection of Cured Meats Marinated Olives

48

Add Premium Cheese Selection 30 Piave, Gruyere, Manchego

