

Appetizers

Hanger steak tartare with
homemade potato chips -12-

Raw fish plate of the day -13-

Grilled beets with goat cheese and walnuts -9-

Alaskan king crab claws
with passionfruit butter 6 oz. -14.5-

White truffle parmigiano toast with
wild mushrooms, marrow and veal glaze -11-

Duck confit with arugula and
Banyuls vinaigrette -11.5-

Steamed mussels with red wine, onions, cream,
thyme and black olive bruschetta -10.5-

Sizzling shrimp with lemon oregano vinaigrette -9.5-

Sweet and sticky fried beef short ribs with hearts of
palm, cucumber and lime-ginger vinaigrette -12-

Potato gnocchi with sage brown butter
and parmigiano cream -9-

Boudin Noir Lilette with homemade
spicy mustard and cornichons -9-

Escargot with mushrooms and
Calvados cream -10.5-

Marinated Spanish Anchovies with stewed onions
and basil bruschetta -9.5-

Eggplant crisps with Skordalia, oven dried roma
tomatoes, basil, and oil cured olives -9.5-

Artisinal cheese plate -12-

Soups & Salads

Littleneck clam chowder with potatoes, leeks, bacon,
cream and a garlic-parsley butter crouton
cup -7- bowl -9.5-

Chicken broth with leeks, tomato, parmigiano and
soft poached egg
cup -5- bowl -6.5-

Raw salad of brussel sprout, beet, onion,
fennel, carrot, arugula, hazelnut and
Banyuls vinaigrette -9.5-

Braised veal cheeks with baby greens and
horseradish vinaigrette -12.5-

Shaved Hawaiian hearts of palm with lemon,
Parmigiano Reggiano and olive oil -12-

Entrees

Roasted poulet breast with brussel sprouts,
balsamic glazed onions and mushroom
vinaigrette -22-

Grilled hanger steak with fries and
marrowed bordelaise -27-

Roasted Muscovy duck breast with Tuscan kale,
butternut squash, sage, and satsuma
coriander jus -28-

Fried Kurobuta pork belly with a salad of melon,
sweet onion, cucumber, peashoots and herbs -24-

Braciola with San Marzano tomatoes,
creamy polenta and Parmigiano Reggiano -27-

Bouillabaisse with lobster, scallop, cod, shrimp,
clams, mussels and Alaskan king crab claw in a
saffron-lobster broth with rouille crouton -37-

Paneed black drum with Israeli cous cous, leeks,
tomato and ver jus mussel butter -26-

Grilled Hawaiian spearfish with braised escarole,
sunchoke puree and satsuma-basil butter -29-

Dessert

Nutella custard with fleur de sel, caramel cream and
chocolate-hazelnut brittle -9.5-

Quenelles of goats cheese crème fraiche with
poached pears, pistachios and lavender honey -8.5-

Mascarpone panna cotta with strawberry sorbet,
anise shortbread and red wine syrup -9-

Chocolate brioche bread pudding with Earl Grey ice
cream and orange caramel -9.5-

Prosecco float with blood orange sorbet, vanilla ice
cream and pistachio cookies -9.5-

Ice cream trio and cookies du jour -8-

Sorbet -7-

Cheese plate -12-