

PRIX FIXE MENU



CAVIAR*

ROYAL IMPERIAL
175/ounce

RUSSIAN CROWN
140/ounce

STARTERS

LOBSTER BISQUE
lobster meat, aromatic vegetables

BELGIUM ENDIVE
cara cara orange, roasted walnuts, blue cheese, sherry vinaigrette

OYSTERS ON THE HALF SHELL*
kumquat mignonette

WAGYU BEEF TARTARE*
crispy potato skin, miso-cured egg yolk

ALASKAN KING CRAB
citrus, avocado, arugula, crème fraîche
supplement 10

MAIN COURSE

POTATO & MUSHROOM NAPOLEON
roasted garlic, asparagus, black truffle vinaigrette

BUTTER POACHED MAINE LOBSTER
leek bread pudding, maitake mushrooms, champagne butter

PAN ROASTED MOULLARD DUCK BREAST*
foie gras, marble potatoes, red onion, spinach, smoked apple chutney

RED SNAPPER*
crispy rice, ramps, sweet onion, pickled radish

CHAR GRILLED FILET MIGNON*
fingerling potato, broccoli, vermont cheddar, red wine reduction



three course prix fixe menu 85

please inform your server if you have a food allergy

CHEF'S TASTING MENU

tasting menus are available from 5:30pm until 8:30pm
and are only available for the entire table

GREEN AND WHITE ASPARAGUS

lemon-caviar crème fraîche, red sorrel

 Canella, Prosecco di Conegliano, Italy

LOBSTER TORTELLINI

fennel, orange

 Marc Bredif, Chenin Blanc, Vouvray, France

DIVER SCALLOP & FOIE GRAS*

pain perdu, parsnip puree, green apple

 Grgich Hills, Chardonnay, Napa Valley, California

ATLANTIC SALMON

fava beans, sweet onion relish, ibérico ham

 Tenuta Sassoregale, D.O.G., Maremma, Tuscany, Italy

WAGYU RIBEYE

celery root gratin, wild mushrooms, black truffle

 Newport Vineyards, Vidal Winter Wine, Rhode Island

VALRHONA CHOCOLATE

devil's food cake, almond streusel, hibiscus

 Newport Vineyards, Vidal Winter Wine, Rhode Island

six courses 120

experienced with wine 175

* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food borne illness

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