

“CHOUROUTE GARNIE”

IN TRADITIONAL CAST IRON DUTCH OVEN-WARE	35
Riesling Kraut, House-Smoked Bacon, House-Smoked Pork Loin, Ham Hock, Mangalitsa Lardo, Boudin Blanc, Fingerling Potatoes, Bouquet Garni	

COLD APPETIZERS

JUMBO SHRIMP COCKTAIL “TWO WAYS”	15
Tomatoes, Horseradish Salad	
SASHIMI GRADE YELLOWFIN TUNA TARTARE	14
Coconut, Kaffir Lime, Chili	
CAESAR SALAD	9
Lemon Confit, White Anchovies, Parmesan	
MESCLUN GREENS	7
Fine Herbs, White Balsamic Vinaigrette	
CHARCUTERIE PLATTER	17
Home-made Terrine, Cured Meats, Dry-Aged Sausage, French Rye Bread, Cornichons, Mustard	

HOT APPETIZERS

BUTTERNUT SQUASH SOUP	10
Glazed Chestnuts, Duck Prosciutto	
GRILLED OCTOPUS	16
Braised Radicchio, White Bean Purée, Tuscan Olive Oil	
SEARED HUDSON VALLEY FOIE GRAS	19
Baked Apple, French Toast, Foie Gras “Pop Rocks”	
HORSERADISH CRUSTED CRAB CAKE	16
Snow Pea Shoots, Mustard Seed Vinaigrette	
STEAMED ALASKAN KING CRAB LEGS	17
Cut In Easy-To-Eat Pieces, Seaweed Salad, Soy Mayonnaise	
BUCATINI PASTA WITH SPICY SHORT RIB RAGÙ	13

20% gratuity will be added to a party of 6 or more

ENTREES

SEAFOOD SPECIALTY OF THE DAY	MP
CHILI-CINNAMON GLAZED CHILEAN SEA BASS Potato Wrapped Shrimp, Baby Bok Choy, Miso-Lemongrass Nage	35
YELLOWFIN TUNA WRAPPED WITH CURED SALAMI Quince, Green Lentils, Austrian Pumpkin Seed Oil	30
WARM SMOKED SALMON MEDALLIONS Butternut Squash, Maple-Yuzu Foam, Brioche Croutons	26
HORSERADISH CRUSTED CRAB CAKES Snow Pea Shoots, Mustard Seed Vinaigrette	32
STUFFED ORGANIC CHICKEN Chestnuts, Yams, Pearl Onions, Green Apple, Cranberry Jus	26
NY SIRLOIN "USDA PRIME 28 DAY DRY-AGED" Raclette Potatoes, Braised Red Shallots, Spinach Purée	44
LAMB ROULADE Sous-Vide Leg of Lamb, Roasted Garlic, Butternut Squash, Cumin-Raisin Jus	34
VEGETARIAN EGGPLANT TARTE Grilled "Sacred Chow" Tofu, Asparagus	19
BRAISED BEEF SHORT-RIBS Celery Root, Crispy Fried Leeks	32

SIDE ORDERS

Yukon Gold Mashed Potatoes	7	Grilled "Sacred Chow" Tofu	8
Maple-Glazed Yams and Chestnuts	8	Cinnamon Roasted Butternut Squash	9
French Green Lentils, Quince, Austrian Pumpkin Seed Oil	9	Sautéed Asparagus	8

Executive Chef Thomas Ciszak