

APPETIZERS

- HUDSON VALLEY FOIE GRAS Seasonal accoutrements 26 *
- ESCARGOTS DE BOURGOGNE Garlic Bone Marrow Butter, Shallots, Fine Herbs, Foccacia 24
- HAMACHI YELLOWTAIL CRUDO Summer Watermelon Verjus, Marinated Watermelon, Basil, Watermelon Radishes, Espelette Chili 24 *
- SHRIMP COCKTAIL Cocktail Sauce, Fresh Horseradish 26
- BLISTERED SHISHITOS Elephant Garlic, Pickled Ginger Glaze, Citrus Zest 16
- WHIPPED FETA Crow Dairy Farm Feta, Marinated Olives, Fig Jam, Honeycomb, Foccacia 14
- MOMS MEATBALLS Veal, Turkey, Beef, San Marzano Tomato, Local Basil, Toasted Foccacia 16
- CRAB CAKES Green Goddess Remoulade, Arugula, Tangelo 18
- HOUSE CHEESEBOARD Artisan Cheese, Seasonal Fruits and Vegetables, Stone Ground Mustard, Compound Butter, Sliced Speck, House-made Foccacia 24

SALADS

- MIXED GREENS Watermelon, Crows Dairy Feta, Mint, Pistachio, Champagne Vinaigrette 15 *
- HOUSE WEDGE Bleu Cheese, Crispy Prosciutto, Chives, Tomatoes, Crumbled Egg 15
- BURRATA GF English Peas, Citrus Garlic Salsa Verde, Balsamic Glaze 16

* *These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

MAIN DISHES

- WILD MUSHROOM BOLOGNESE Porcini Tagliatelle Pasta 36
 SOCKEYE SALMON Maple Braised Breakfast Radishes, Sautéed Greens, Grilled Blueberries, Champagne & Carrot Puree 48
 JIDORI CHICKEN BREAST Braised Asparagus, Bone Marrow Hollandaise, Crescenza Stuffed Morels, Tamarind Demi, Strawberry Relish, Chicken Chicharron 38
 SPROUTED LENTILS Wild Mushrooms, Charred Corn, Heirloom Tomatoes, Succotash, Smoked Corn Velouté, Fennel Pollen & Tomato Chicharron 32
 IBERICO PORK PLUMA Confit Fingerlings, Oro Blanco Grapefruit, Celery Heart, Arugula, Demi 52 *
 KING CRAB LEGS 1LB Drawn Butter, Grilled Broccoli, Brown Butter Vinaigrette, Shaved Fennel 140

28 DAY DRY AGED LINZ STEAKS

- FILET MIGNON Summer truffle Pomme de Terre, Charred Tomato Romesco, Frisee, Candied Garlic, Kanzuri vinaigrette, Bordelaise 60 *
 LAMB RACK Pumpkin Seed Crust, Grilled Baby Broccoli, Shaved Fennel, Torn Herbs, Bing Cherry Demi 52 *
 DELMONICO RIBEYE 20 oz Grilled Broccolini, Blistered Tomatoes, Rosemary, Olive Oil 82 *
 HOUSE BURGER Arugula, White Vermont Cheddar, Grilled Pickled Onions, Garlic Aioli, Brioche Bun 25 *
 SURF & TURF Ribeye and 1/2 lb Crab Legs 145
 IN ADDITION CRAB OSCAR STYLE add 26

SIDES

- CRAB FRIED RICE House Made XO Sauce, Quail Egg, Furikake 22 *
 CARMELIZED HEIRLOOM CARROTS 14
 HOUSE FRIES Truffle Oil, Parmesan Cheese, House Chili Aioli 8
 CRISPY BRUSSEL SPROUTS Maple Date, Blood Orange Emulsion, Crescenza, Parmesan, Prosciutto, Balsamic 15
 QUEEN CREEK OLIVE OIL POTATOES Chives, Sea Salt 12
 GRILLED BROCCOLINI Shaved Fennel, Brown Butter Vinaigrette, Torn Herbs, Tossed Pine Nuts 14

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