

AMUSE

BELGIAN FRIES + CAVIAR

Thrice-Fried Potato • American Paddlefish Caviar • Chive Cream
24

SLIDERETTES

Classic American • House Ketchup • Melted Onions
3

Mediterranean Lamb • Za'atar Tzatziki
4

Tempura Crawfish • Key Lime Curry Aioli
5

HOUSE ROASTED NIBBLES

Olive Oil Marcona Almonds
Southern Candied Pecans
Spiced Walnuts
6

FRIED PICKLES

Tempura Fried Kalamata Olive • Cornichons • Roasted Garlic Balsamic Aioli
12

FRIZEL STICKS

Crisp Fried Pretzel Sticks • Gorgonzola
Dolce Cream
8

SAVORY

CRAB

Cucumber • Avocado • Citrus • Short Dough
14 • 24

SHRIMP

Olive Oil Poach • Apple • Fennel • Champagne & Caviar
12 • 22

BEETS

Goat Cheese • Granola • Chocolate
8 • 15

FOIE GRAS

Berries • Creole Cream Cheese • Shortcake
15 • 26

TARTARE

Beef • Dijon • Crunch • Quail Yolk
14 • 25

SCALLOP

Olives • Bacon • Potato Dumpling
12 • 24

SNAPPER

Sweet Potato Purée • Asparagus • Key Lime Vinaigrette
12 • 24

DUCK

Pomegranate • Caramel • Watercress • Soft Egg
16 • 26

LOBSTER

Fettuccini • Saffron Cream • Roe
16 • 30

LAMB

Roasted Loin • Lentils • Root Vegetables
18 • 32

SWEET

MILLE FEUILLE

Strawberries • Crème Pâtisserie • Pâte Feuilletée
10

CHOCOLATE

Crèmeux • Gelee • Cookie
8

CERISE

Chocolate Cake • Chocolate Gelato • Cherry • Peanut Butter
10

OPERA

Bergamot Tea Mousseline • Jaconde • Raspberry Sorbet
10

AFFOGATO

Bread Pudding • Gelato • Espresso • Streusel
8

CAKE

Chocolate • Tempura • Buttercream
9

PANNA COTTA

Jasmine • Fruit • Balsamic
10

VACHARIN

Banana Fritters • Caramel • Meringue
10

COCKTAILS

10

MANHATTAN

Rye • Sweet Vermouth • Cardamaro • Brandied Cherries

*Served with Brown Sugar Swirling Stick***HEMINGWAY DAIQUIRI**

Rhum • White Grapefruit • Lime & Cherry

*Served with White Chocolate Bark***SIDECAR-AMARO**

Amaro • Combier • Lemon • Sucré Sterling Sugar

THE SPRITZ

Aperitivo Cappelletti • Bubbles • Angostura • Fresh OJ

*Served with a Candied Orange Rind***GIBSON**

London Dry Gin • Dry Vermouth • House-Made Pickled Spicy Onions

*Served with Sweet & Spicy Marcona Almonds***BLOODY 622**

Vodka • Sweet Roasted Tomatoes • Pepper-Infused Simple Syrup

Served with Olive Ice Cubes

WINE

BUBBLES

NV Voirin-Jumel Brut, 'Tradition,' à Cramant, France • 30/120

NV Cremant de Jura, Montand, France • 10/40

HD Bubbly Riesling Trocken, von Shleiniz, Germany 2012 • 11/44

NV Prosecco, Borgoluce, Italy • 12/48

NV Cremant de Loire Brut Rosé, Bove, France • 13/52

WHITE

Chenin Blanc, 'Chauvigne' Domaine Richou, France 2012 • 13/52

Pinot Blanc, Mann, France 2012 • 14/56

Grenache Blanc, Cochon, California 2011 • 12/48

Tokaji Furmit Blanc, Affinitas, Hungary 2012 • 11/44

Chardonnay 'Rock and Vine, 3 Ranches', California 2012 • 15/60

Sauvignon Blanc, Cartlidge & Browne, California 2012 • 10/40

RED

Barbera/Bonarda, Rosso del Monferrato, Italy 2013 • 9/36

NV Syrah, Horseshoes & Handgrenades, Oregon & Washington • 12/48

Merlot/Cabernet, Chateau la Rame, France 2011 • 13/52

Malbec, Chateau Haut Montplaisir, France 2010 • 11/44

Cabernet Sauvignon, Gehrs, California 2012 • 16/64

Pinot Noir, Willamette Valley Vineyards, Oregon 2013 • 14/56