

## STARTERS

### SCALLOPS 18

HIBISCUS CURED, SHISHITO HOT SAUCE,  
PLANTAIN, COCONUT,  
"MARGARITA" VINAIGRETTE

### TUNA 19

HARISSA CURED YOLK, CUCUMBER,  
WHITE SOY YOGURT, MICRO CILANTRO,  
CUMIN WAFERS

### BEEF CARPACCIO 22

HORSERADISH FUNNEL CAKE,  
ASPARAGUS ICE CREAM,  
MINUS 8 VINAIGRETTE

### OYSTERS 18/36

HALF SHELL OR BIENVILLE,  
APPROPRIATE ACCOUTREMENTS

### CRAB TWO WAYS 22

MARYLAND CRAB CAKE,  
CHILLED CRAB SALAD, AVOCADO,  
ROASTED RED PEPPER,  
CITRUS FRIED HOLLANDAISE

### CHEESE PLATE 18

BEEMSTER AGED GOUDA,  
ESPRESSO BELLA VITANO GOLD,  
MOODY BLUE,  
ROASTED GARLIC DOLCE DE LECHE,  
LAVENDER HONEY,  
BUTTERY CRACKER

## SOUPS

### FRENCH ONION 15

AGED COMTE, FINE HERBS

### LOBSTER BISQUE 24

COMPRESSED PUFF PASTRY,  
BRANDY POACHED TAIL, MIRE POIX,  
FRAWNS



## BEEF MENU

ALL STEAKS INCLUDE CHOICE OF ONE OPPORTUNITY AND SAUCE  
ADDITIONAL SAUCE 3

STEAKS AVAILABLE "AU POIVRE" UPON REQUEST

### CERTIFIED ANGUS

18OZ. RIB-EYE\* 49

### 17 DAY AGED

8OZ FILET MIGNON\* 47

12OZ FILET MIGNON\* 59

10OZ NEW YORK STRIP\* 39

### STEAK TEMPS

BLUE- VERY RED, COLD CENTER  
RARE- RED, COOL CENTER  
MEDIUM RARE- RED, WARM CENTER  
MEDIUM- REDDISH PINK, HOT CENTER  
MEDIUM WELL- MILD PINK, HOT CENTER  
WELL DONE- NO PINK, HOT CENTER

### SAUCES

BÉARNAISE  
HORSERADISH CREAM

CABERNET  
BRANDY PEPPERCORN

CHIMICHURRI  
AQUEOUS STEAK SAUCE

### SUPPLEMENTS

CRAB CAKE\* 18    LOBSTER TAIL\*22

BLUE CHEESE BUTTER 5

## SALADS

### "CAESAR" 13

BABY RED AND GREEN ROMAINE,  
DEHYDRATED PICKLED RED ONION,  
WARM BRIOCHE CUSTARD,  
PRESERVED LEMON CRÈME,  
BLACK PEPPER PARMESAN TUILE,  
ANCHOVY, TOMATO

### SPINACH 13

HONEY POACHED FIGS, RICOTTA SALATA,  
TOASTED PINE NUTS,  
ORANGE BLOSSOM VINAIGRETTE

## ENTRÉES

### ELYSIAN FIELD LAMB 46

SPICED CHOPS, RATATOUILLE, FALAFEL,  
SAFFRON YOGURT, OROSO GASTRIQUE

### VEAL 53

ARTICHOKE TARTLET, CONFIT TOMATO,  
HAZELNUT GREMOLATA,  
ROASTED GARLIC AGRODOLCE

### TUNA 37

RARE SEARED, MANGO, RADISH, MIZUNA,  
PUFFED RICE NOODLES,  
KALAMATA CARAMEL,  
CALABRIAN CHILI AIOLI

### SCALLOPS 38

FAVAS, MORELS, CANNELINI, PEA SHOOTS,  
WARM NDUJA VINAIGRETTE

### BEEF WELLINGTON 30

ROASTED BEETS, MUSHROOMS, PHYLLO,  
DIJON, PEAS, WALNUT VINAIGRETTE

### FOOTPRINT FARMS

### ROAST CHICKEN 34

GARLIC BASTED, BLACK GARLIC,  
BABY CARROTS, LEMON THYME ESSENCE

## OPPORTUNITIES 10 EACH / 3 FOR 25

### BRAISED FINGERLING POTATOES

BACON, CARAMELIZED ONION, APPLE CIDER

### CARMELIZED MUSHROOMS AND PEARLS

BALSAMIC HERB BUTTER

### CRISPY CAULIFLOWER

PICKLED GRAPES, SABA VINAIGRETTE

### JUMBO ASPARAGUS

CITRUS GREMOLATA, SMOKED SEA SALT

### AQUEOUS MAC AND CHEESE

APPLEWOOD SMOKED BACON, 5 CHEESES

### TRUFFLE FRIES

SHAVED PARMESAN, BLACK TRUFFLE