



FIRST COURSE

AMUSE

Compliments
of the Chef

BREAD SERVICE 16

whipped Normandy butter.
fennel pollen. 1830 sea salt.

APPETIZER

choice of:

CHATHAM OYSTERS 24

rose & pink peppercorn
mignonette. horseradish.

GREEN GAZPACHO 23

cucumber. green chile. coconut.
aged sherry.

BLACKBERRY SALAD 22

bloomsdale spinach.
chevre. candied almond.
grilled lemon vinaigrette.

TOMATO &

STRACCIATELLA 26

daily harvest heirloom tomatoes.
Gioia stracciatella. fine herbs.
smoked sea salt.

ENTREE

choice of:

GEORGES BANK

DIVER SCALLOPS 46

crab risotto. charred corn.
summer truffle. pancetta relish.

SUMMER SQUASH TIAN 42

roma tomato. farm squash.
onion. tomato water glaze.
thyme feuillette. crisply blossom.

8oz. AMERICAN WAGYU

NY STRIP 74

truffled farm spinach.
fondant potato. sauce Périgueux.

HUDSON VALLEY

DRY AGED DUCK 44

cappelletti pasta. farm toy choy &
turnips. mushroom adobo.