



FIRST COURSE

AMUSE

Compliments
of the Chef

BREAD SERVICE 16

whipped normandy butter.
fennel pollen, 1830 sea salt.

APPETIZER

choice of:

CHATHAM OYSTERS 24

cidre de normandie mignonette.
honeycrisp apple. horseradish.

GIOIA STRACCIATELLA 24

mission fig. prosciutto.
hazelnut. rosemary brioche.
aged balsamic.

AUTUMN SALAD 22

chicory. delicata squash. walnut.
muscat grapes.
pomegranate vinaigrette.

SMOKED EGGPLANT

RAVIOLI 28/42

saffron. tomato conserva.
caciocavallo. capers. mint.

ENTREE

choice of:

DAY BOAT SCALLOPS 51

fregola sarda. little neck clams.
fennel. leeks. calabrian chili.

ATLANTIC SOLE 41

lobster. brussels sprouts. bacon.
vanilla roasted parsnip.
sunchoke velouté.

8oz. AMERICAN WAGYU STRIP STEAK 74

potato rosti. allium variations.
truffle bordelaise.

HUDSON VALLEY DRY AGED DUCK 54

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