

# PLATTERS

**CRUNCHY LETTUCES**  
shaved vegetable crudité,  
three peppercorn dressing, parmesan  
12 | 20

**BURRATA**  
tomato, cherry,  
white balsamic vinaigrette,  
olive, cucumber, elderflower honey  
16 | 28

**OYSTERS ON THE HALF SHELL**  
chef's selection,  
traditional accoutrements  
18 | 36

**BUCATINI CARBONARA**  
farm egg, house-made ham, english peas, crème fraîche & pecorino romano  
18 | 34

**CRISPY PORK BELLY**  
basmati rice, natural jus, fermented turnip, pickled snowpea, pea shoot & soy vinaigrette  
30 | 50

**SKUNA BAY SALMON**  
lemon-horseradish cream, cucumber, purslane, sorrel vinaigrette  
30 | 55

**PAN ROASTED SCALLOPS**  
sweet pea purée, english peas, guanciale, shaved carrot & bibb lettuce  
40 | 60

**DRY-AGED DUCK BREAST**  
cherry, raspberry, apricot compote, marinated beet, charred onion, sunflower seed, natural jus  
42

**NIMAN RANCH PRIME NY STRIP**  
roasted mushrooms, summer squash, patatas bravas, broccoli, chimichurri  
100

**SHELLFISH PLATTER**  
maine lobster, shrimp, oysters on the half shell, king crab legs,  
white balsamic mignonette, lemon & tabasco  
50 | 100

# CHARCUTERIE

*selection of artisanal cured and dried meats, house-made preserves, grilled bread*

**CHEF'S SELECTION OF 3**  
house-made, salumi, whole muscle cut  
20

**CHEF'S SELECTION OF 5**  
house-made, 2 salumi, whole muscle cuts  
30

**COMPOSED CHEESE**  
seasonally inspired chef preparation  
16

## SIDES

**BINDI CHAAT**  
fried okra, chaat masala,  
cilantro, tomato, red onion, lime  
14

**MARINATED SUMMER BEANS**  
sherry-shallot gastrique,  
chanterelles & toasted hazelnut  
16

**CREAMED SWEET CORN**  
alabama white sauce, shallot,  
espelette pepper  
14

**CRISPY POTATO**  
bacon aioli, soft herbs, sea salt  
16

## DESSERTS

**STRAWBERRY POPSICLE**  
roasted local strawberry ice cream,  
mara de bois popsicle, strawberry cremeux,  
strawberry caviar, strawberry shortcake  
crumble  
16

**SESAME YUZU  
ICE CREAM SANDWICH**  
sesame praline ice cream, yuzu cream,  
chocolate cremeux, cantonese sesame, halva  
16

**PEACHES & CREAM**  
tres leches cake, white chocolate cream,  
compressed peaches, peach foam  
16

**CHOCOLATE RASPBERRY  
CREAM PIE**  
dark chocolate cremeux,  
hazelnut praline crunch, raspberry sponge,  
tonka bean ice cream  
16

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

EXECUTIVE CHEF: CHRISTIAN RAGANO  
CHEF DE CUISINE: KEITH POTTER  
PASTRY CHEF: JOVE HUBBARD